



APPETIZERS

Housemade Guacamole & Chips 10

Crispy Herb Calamari 12

With Grilled Tomato Sauce

Lobster & Crab Cakes 14

Seaweed Salad, Thai Curry Coconut Sauce

SALADS (app/entree with chicken or shrimp)

Organic Kale Salad 13/21

Delicata Squash, Pepitas, Apples, Dried Cranberries, Crumbled Feta, Cider Vinaigrette

Endive Salad 13/21

Bacon, Pears, Stilton, Red Onion, Port & Walnut Dressing

SANDWICHES

Veggie Burger 15

Housemade Patty: Lentils, Nuts, Veggies.

Served with Mesclun Salad.

Grilled Sirloin Burger* 15

Cheddar, French Fries, Barrel Aged Pickle

MAIN COURSES

Mixed Grain Bowl 17

*With Grilled Chicken Breast 24
Freekeh, Quinoa, Wild Rice, Barley,
Roasted Vegetables, Swiss Chard,
Walnuts, Lime Labneh*

Spice Crusted Salmon* 26

*Roasted Spaghetti Squash, Jerusalem
Artichokes, Kaffir Lime Beurre Blanc*

Filet Mignon Au Poivre* 35

*Steak Cut Potatoes, Spicy Mustard,
Bourbon Au Jus*

Roasted Free Range Chicken Breast 25

*Wilted Swiss Chard, Green Flageolet Beans,
Dried Chili & Nut Sauce*

SIDES \$7

~Sautéed Spinach ~ Mesclun Green Salad

~French Fries ~Onion Rings

~Charred Cauliflower with Raisins & Almonds

~Roasted Brussels Sprouts ~Delicata Squash

Please let us know if you have any allergies or dietary restrictions. There is a \$2 charge to split items.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

DINNER
