

Appetizers

Pretzel Bites 9

Dusseldorf mustard, cheese (v)

Cheese & Charcuterie 11

Artisanal meats and cheeses

Mezze Plate 11

Pita, hummus, cucumber, roasted peppers, celery, carrots, olives (v)

Fried Cauliflower 9

Chile lime glaze

*Fine Cuts**

Salmon 10

Citrus, olive oil, sea salt, chile

Beef Tartare 10

North End farm egg, gochujang mayo

Ceviche aq

Based on availability, chips

Greens

Southwest Chicken Salad 7 | 10

Beans, corn, cheddar, avocado, grilled chicken, chipotle mayo

Caesar 6 | 8

Romaine, crouton, parmesan

Cobb Salad 7 | 10

Bacon, egg, tomato, blue cheese

Beets & Berries 7 | 10

Beets, greens, berries, goat cheese, orange ginger vinaigrette

Garden 6 | 8

Iceberg lettuce, tomato, carrot, cucumber, crouton

Add Chicken 6 Add Salmon 10 Add Shrimp 8

Comfort

Includes choice of soup or salad, or a specialty salad for an additional \$3

Chicken Fried Steak 16

Mashed potato, seasonal vegetables

Meatloaf 13

Sunday gravy, green bean sauté (gf)

Chicken Fried Catfish 14

Mashed potatoes, seasonal vegetables

Grill & Plates

Includes choice of soup or salad, or a specialty salad for an additional \$3

8oz. Filet 26

Brussel hash

Butcher's Cut* aq

changes weekly, rotational sides

Seared Salmon 23

Forbidden rice salad, celery root, squash, dried cherries (gf)

Lemon Braised Chicken 18

Brussel hash

Short Rib 21

Poblano jack cheese grits, charred carrots (gf)

Market Fish* aq

changes weekly, rotational sides

Mushroom Risotto 14

Soft herbs, parmesan (gf)

**consuming raw or undercooked meat, poultry, or seafood may increase your risk of food borne illness.*

Executive Chef | eric shelton