

DINNER

APPETIZERS & WINGS

CHEF'S SEASONAL SOUP \$ 10.00
MARKET INGREDIENTS

WHIPPED BURRATA \$ 14.00
ROSEMARY, TRUFFLE HONEY, LEMON
ZEST, GRILLED RUSTIC BREAD

PRETZEL \$ 12.00
BEER QUESO, WHOLE GRAIN MUSTARD

SMASHED POTATOES \$ 12.00
SAGE, PARMESAN, ZESTY RANCH

HOUSE WINGS \$ 18.00
CHOICE OF: BBQ, BUFFALO, KOREAN
CHILI, JERK DRY RUB
-- SERVED WITH BLUE CHEESE

MAIN DISHES

CHEESEBURGER \$ 20.00
SERVED WITH TRUFFLE AIOLI, COLBY JACK,
LETTUCE, TOMATO, GRILLED ONIONS, AND
HOUSE-MADE POTATO CHIPS ON THE SIDE
• **ADD: FRENCH / SWEET FRIES + \$ 6.00**
• **PLANT-BASED CHEESEBURGER OPTION**
AVAILABLE WITH IMPOSSIBLE™ MEAT

TURKEY PATTY MELT \$ 18.00
AMERICAN CHEESE, CARAMELIZED ONIONS,
SHAVED PICKLES, SPECIAL SAUCE
• **ADD: FRENCH / SWEET FRIES + \$ 6.00**

ATLANTIC SALMON \$ 34.00
PAN-SEARED SALMON, SWEET POTATO
PUREE, SAUTÉED TUSCAN KALE

GNOCCHI CON PISELI \$ 27.00
FRESH POTATO GNOCCHI WITH CREAMED
PEAS AND PARMESAN TOPPED WITH
WHIPPED BURRATA

STEAK AND FRITES \$ 44.00
HANGER STEAK, CHIMICHURRI,
ROSEMARY FRITES

SIDE DISHES

\$ 8.00
• FRENCH FRIES
• SWEET POTATO FRIES
• DAILY VEGETABLES
• HOUSE-MADE CHIPS

SALADS

ANCIENT GRAIN BOWL \$ 17.00
FARRO, QUINOA, BLISTERED TOMATOES,
FAVA BEANS, PEAS, BASIL PARMESAN,
MICRO BROCCOLI

ARUGULA SALAD \$ 14.00
AGED RICOTTA, CRISPY PROSCIUTTO,
CHICKPEAS, LEMON OIL

MARKET SALAD \$ 12.00
MIXED GREENS, TEOMATO, CUCUMBER,
ONION, CARROT
WITH A CHOICE OF: BALSAMIC, OLIVE
OIL, RANCH, OR BLUE CHEESE DRESSING

ADD: CHICKEN + \$ 8.00 | SALMON + \$ 15.00

TOASTS & FLATBREADS

SHRIMP AND EGG TOAST \$ 14.00
SHRIMP, AIOLI, RUSTIC BREAD

BURRATA TOAST \$ 14.00
BURRATA, BEET PUREE,
HONEY TRUFFLE, CRISPY PROSCIUTTO,
PEPITAS, RUSTIC BREAD

WILD MUSHROOM TOAST \$ 14.00
CARAMELIZED ONIONS, GORGONZOLA,
TRUFFLE OIL, RUSTIC BREAD

MARGHERITA FLATBREAD \$ 18.00
FRESH TOMATO SAUCE, MOZZARELLA,
PARMESAN, BASIL PESTO

BUFFALO CHICKEN FLATBREAD \$ 20.00
BUFFALO CRISPY CHICKEN, BLUE
CHEESE CREAM, MOZZARELLA DRIZZLED
WITH RANCH.

DESSERTS

\$10.00

NEW YORK CHEESECAKE
SERVED WITH A VARIETY OF BERRIES AND
BLUEBERRY COMPOTE

BRIOCHE BREAD PUDDING
SERVED WITH MAPLE SYRUP, BLACK WALNUT ICE
CREAM AND SEASONAL BERRIES

BLACK WALNUT ICE CREAM
SERVED WITH MAPLE SYRUP

CHEF'S SPECIAL DESSERT
ASK YOUR SERVER FOR MORE INFORMATION

ALLERGEN ALERT: Our dishes may contain ingredients such as milk, eggs, soybeans, peanuts, tree nuts, and fish. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.
For parties of five or more, an 18% service charge will be automatically applied to your bill.