

Dinner Menu

GF: gluten-free / *GF: gluten-free substitute / VV: vegan

Starters

- *GF Spinach and Artichoke Dip with grilled rustic bread / 10
- Stuffed Tater Tots with lemon herb aioli and sriracha ketchup / 12
- GF Seared Scallops sweet corn purée, chive oil, micro greens / 21
- Meatballs pickled sweet pepper, shallot, parmesan, ciabatta / 11
- *GF Toasted Crustini + Creamy Burrata tomato jam, basil oil / 11
- French Onion Soup topped with cheesy crustini / 6.5

Salads

- GF Field of Greens apples, bleu cheese, walnuts, honey balsamic / 13
- GF Cobb Salad tomato, cucumber, bacon, egg, bleu cheese, chicken, ranch / 14
- *GF Caesar Salad torn croutons, parmesan, house caesar / 13
- GF Chopped Wedge romaine, bacon, tomato, chive oil, bleu cheese / 13
- GF Green French Lentil + Poached Beet goat cheese, almonds, sherry vinaigrette / 12
- GF Niçoise Salad salmon, fingerling potato, eggs, haricot verts, peppers, sherry vinaigrette / 19

Pizza

- Candied bacon, salami, fried egg / 15
- Short Rib balsamic onion jam, goat cheese, pickled shallot / 16
- Margherita burrata cheese, heirloom tomato, basil oil / 14
- Wild Mushroom pecorino, preserved lemon, parmesan / 13

Entrees

- *GF House Ground Chuck and Brisket Burger onion jam, bacon, smoked gouda / 16
- GF Red Wine Braised Short Ribs celeriac purée, leeks, roasted vegetables / 25
- GF Grilled NY Steak wild mushroom, red wine demi, garlic mashed potatoes, vegetables / 36
- GF Herb Marinated Flank Steak chimichurri, vegetables, french fries / 28
- GF Free Range Chicken seasonal vegetables, roasted fingerling potatoes / 25
- GF Grilled Brined Pork Chop mashed potatoes, seasonal vegetables / 26
- GF Seared Salmon miso glaze, spinach, seasonal vegetables, butternut squash purée / 27
- Fish & Chips pacific cod, caper remoulade, french fries, red cabbage slaw / 25
- VV Herb Crusted Cauliflower Steak butternut squash purée and sautéed spinach / 19

Pastas & Grains

- Short Rib + Pork Belly Mac and Cheese gouda, parmesan, smoked cheddar / 26
- Scallops + Risotto garden vegetables, black truffle, parmesan / 29
- Linguini white wine butter sauce, sundried tomato, artichokes, spinach / 25
- Butternut Squash Ravioli brown butter and sage / 25
- add chicken 8, add shrimp 9, add steak 10, add salmon 10

Additional Sides

- side salad 6.5 / sautéed spinach 6.5 / fingerling potatoes 5.5
- seasonal vegetables 5.5 / cream of corn 6.5 / french fries 5.5 / bread and butter 3

Happy Hour daily 3p-6p
\$3 off appetizers, pizzas, crafted cocktails/\$5 draft beers