Join us for Fried Chicken Fridays! Beef Wellington First Friday of every Month

GF - Gluten Free | *GF - modification available | VV - Vegan | *VV - modification available

Appetizers

*GF **Spinach and Artichoke Dip** with grilled rustic bread

Stuffed Cheese and Bacon Tater Tots stuffed with cheese and bacon with lemon herb aioli and sriracha ketchup

GF **Sweet Corn and Wild Mushroom Tamale** with cumin crema and avocado salsa

GF **Shrimp Cocktail** horseradish and housemade cocktail sauce

*GF Toasted Crustini and Creamy Burrata tomato jam and basil oil Chicken Wings with a honey garlic glaze

VV Impossible Burger Sloppy Joe Sliders with daiya cheese

GF Seared Scallops cheesy polenta, charred corn, chive oil

Burrata Margherita Flatbread fire roasted tomato sauce, housemade burrata basil oil

Wild Mushroom With Pecorino Cheese Flatbread preserved lemons, cream sauce

*GF Cheese and Charcuterie Board with toasted crustinis

Sandwiches with side salad or crispy fries

*GF **House Ground Chuck and Brisket Burger**** arugula, onion jam, candied bacon, smoked gouda

Short Rib Grilled Cheese with white cheddar, sourdough bread and thinly sliced crispy onions

*VV **Farm Roasted Vegetable Grilled Cheese** with white cheddar (vegan cheese upon request)

*VV **Black Bean and Mushroom Burger** pickeled slaw, carrot and daikon, lemon aioli

Gabriella's Crispy Chicken Sandwich shaved slaw, pickles, and a sweet honey glaze on a ciabatta bun

*GF **Turkey Burger** apple slaw and an apple marmalade aioli

Lobster Roll fresh herbs with lemon aioli

Impossible Burger lettuce, tomato and pickle on ciabatta roll

Short Rib and Pork Belly Mac and Cheese cavatappi pasta, gouda, parmesan, smoked cheddar

Orecchiette Pasta broccolini, garden peas, white wine sauce, parmesan cheese

Baked Creamy Pasta and Scallops baby scallops, heirloom tomatoes, torn basil, toasted brioche

Seasonal Risotto garden vegetables, black truffle, parmesan cheese

VV **Chickpea Panisse Cakes** seasonal vegetables, carrot purée, artichoke pistou

Butternut Squash Ravioli brown butter and sage

Salads dressing on the side upon request

GF **Field of Greens** with tart apples, california point reyes bleu cheese, candied walnuts, honey balsamic dressing

*GF **Mixed Greens Salad** with cucumbers, cherry tomatoes and house vinaigrette

GF **Arugula and Frisée Salad** with heirloom cherry tomatoes, pickeled shallots, burrata cheese, sherry mustard vinaigrette

*GF **Caesar Salad** torn croutons, shaved parmesan, caesar dressing

GF **Wedge Salad** with crumbled bacon, chives, heirloom cherry tomatoes, crumbled bleu cheese, bleu cheese dressing

GF **Green French Lentil and Poached Beet Salad** with soft ripened goat cheese, smoked almonds, sherry vinaigrette

GF **Cobb Salad** tomatoes, cucumbers, bacon, hard boiled egg, bleu cheese, chive oil, grilled chicken, ranch dressing

Soup of the Day / bowl

-Entrées-

GF **Red Wine Braised Short Ribs** with celeriac purée and seasonal roasted vegetables

GF **Grilled NY Steak**** with wild mushrooms, red wine demisauce, garlic mashed potatoes, garden vegetables

GF **Herb Marinated Flank Steak**** chimichurri sauce, seasonal vegetables and shoestring french fries

GF **Free Range Chicken** with natural juices, seasonal vegetables, roasted fingerling potatoes

GF **Garlic Sage Grilled Chicken Breast** with polenta and seasonal vegetables

Fish & Chips hand battered pacific cod, caper remoulade, shoestring french fries, red cabbage slaw

GF **Seared Salmon**** with citrus miso glaze, butternut squash purée, sautéed spinach

GF **Grilled Brined Pork Chop**** with mashed potatoes and seasonal vegetables

Additional Sides

VV side house or side caesar salad

VV sautéed spinach

VV charred broccolini

VV fingerling potatoes

VV seasonal vegetables

french fries

bread and butter

GF add chicken, add shrimp, add steak**, add salmon



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