SOCIAL PLATES

Ahi Poke Cones ......................................................... $14
Seaweed salad, mango, cucumber

Mediterranean Hummus ........................................... $8
Harissa spiced hummus, rainbow carrots & cauliflower, preserved lemon, grilled flat bread, toasted pepitas

Fried Green Tomatoes ............................................. $9
Crisp green tomato with a light garlic herb crust, buratta cheese, balsamic bacon jam and arugula

Guacamole & Chips .................................................. $8
Fresh house made guacamole topped with crispy bacon and Gorgonzola blue cheese, served with corn tortilla chips seasoned with salt and aleppo pepper

Meatballs & Queso Fundido ...................................... $10
Meatballs cooked in Mexican tomato sauce, melted Monterey Jack cheese, served with blue corn tortillas

Calamari ........................................................................ $13
Romesco sauce, pistachio bell pepper relish, lime

Chicken Wings .......................................................... $11
Spicy honey glaze, house pickles, peanuts, Sculpin IPA ranch

Soft Pretzel .............................................................. $8
Sourdough soft pretzel with a trio of dipping sauces: beer cheese, spinach boursin, and bacon mustard

SOUPS & SALADS

Butternut Squash Soup .............................................. $8
Sherry cream, lump crab & apple salad

Chicken Noodle Soup ............................................... $6
A classic hearty favorite

Chef’s Daily Selection ................................................ $6

Garden Salad ............................................................. $9
Choice of dressing: Caesar, blue cheese, ranch, green goddess, house sherry vinaigrette
Mixed greens, cherry tomatoes, Persian cucumbers, hearts of palm, radish

Quinoa Crunch Salad ................................................ $9
White quinoa, crispy red quinoa, shaved Brussels sprouts, grapes, arugula, avocado, green goddess dressing, feta cheese, walnuts

Add To Any Salad
Grilled chicken ................................................................ $6
Grilled steak ................................................................... $6
Grilled jumbo shrimp .................................................... $8
Grilled Atlantic salmon ............................................... $8

SANDWICHES

SERVED WITH HAND-CUT FRIES OR SUBSTITUTE ANY SIDE FOR $1

Bistro Burger ........................................................... $14
Turkey or vegetarian options available
House blend of fresh ground beef, garlic aioli, lettuce, sliced tomato, red onions, applewood smoked bacon, cheddar cheese

Mediterranean Grilled Chicken Sandwich .................. $14
Herb marinated chicken breast, cucumber tzatziki sauce, arugula & frisée greens, sliced tomatoes, dill Havarti cheese, kalamata olives on a ciabatta roll

Pork Belly Cubano .................................................... $14
Crispy pork belly, ham, Swiss cheese, mustard aioli, pickles, on a ciabatta roll

Beef Tip Sandwich .................................................... $14
Beef tips, caramelized onions, smothered with cheddar cheese, and horseradish steak sauce, served on a soft pretzel roll

THE PSYCHO - DELI BURGER ....................................... $16
Our James Beard Foundation Blended Burger Project Submission
A blend of 70% beef, 30% shiitake and trumpet mushrooms, topped with beef belly pastrami, Cotswold pub cheese, house made pickles, Chinese cedar micro greens, and a charred onion thousand island dressing

Try it. Like it. Vote for it here. JamesBeard.org/blendedburgerproject/vote
DINNER MENU

ENTRÉES

Tequila Lime Pasta
With Chicken .......................................................... $16
With Shrimp ............................................................ $20
Sautéed bell peppers, onions, and zucchini with fettuccine in a creamy tequila chipotle lime sauce

Braised Short Ribs ................................................... $28
Root vegetables, mushrooms, and bacon lardons in a red wine sauce and finished with garlic mashed potatoes

Seared Scallops ........................................................ $34
Dayboat scallops with Parisian potato gnocchi, snap peas, crispy prosciutto, sautéed greens and sage brown butter

Atlantic Salmon ....................................................... $25
Pan roasted salmon in a leek & dill sauce served with roasted rainbow carrots and cauliflower topped with a fennel & peppadew slaw

Half Roasted Chicken ............................................. $23
Roasted chicken, herbed spätzle and a roasted honey mustard Brussels sprouts slaw finished with chicken au jus

Steak & Fries
Choice of one topping from: blue cheese butter, peppercorn crust, bordelaise, garlic herb butter
Additional toppings $2

Hanger Steak “Butcher’s Cut” ......................... $27
14oz Rib Eye “Center Cut” ................................. $36
Grilled prime hanger steak, hand-cut fries, garnished with mixed greens

Kurobuta Pork Chop ............................................. $29
Parmesan grits, warm kale with Spanish chorizo & apple salad

Pan-Seared Shrimp & Grits ................................... $20
Blackened jumbo shrimp and parmesan cheese grits, bell pepper, and pistachio relish served with a slice of toasted ciabatta bread

SIDES

Mac & Cheese .......................................................... $6
Kale pesto, crispy potatoes

Mushroom Rice ..................................................... $6
Leeks, mushrooms

Farmer Vegetables ................................................... $6
Chef’s seasonal selection

Sweet Potato Wedges .............................................. $6
Roasted garlic chipotle aioli

Crispy Brussels Sprouts ........................................... $6
Apple glaze, asiago cheese

Cheese Grits .......................................................... $6
Smoked cheddar

Hand Cut Fries ........................................................ $6
Choice of: Sea salt and pepper, parmesan garlic herb, or white truffle oil