STARTERS

Guacamole & Chips .............................................................. $8
House made guacamole, bacon, Gorgonzola cheese, aleppo pepper, corn chips

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

Fried Green Tomatoes ....................................................... $19
Crisp green tomato with a light garlic herb crust, buratta cheese, balsamic bacon jam and arugula

Mediterranean Hummus ..................................................... $18
Harissa spiced hummus, rainbow carrots & cauliflower, preserved lemon, grilled flat bread, toasted pepitas

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

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 crema, lump crab & apple salad

Chicken Noodle Soup ..................................................... $16
A classic hearty favorite

Chef’s Daily Selection ...................................................... $16
Choice of dressing: Caesar, blue cheese, ranch, green goddess, house sherry vinaigrette.
Mixed greens, cherry tomatoes, Persian cucumbers, hearts of palm, radishes

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

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

Caesar ............................................................................. $9
Chopped romaine lettuce, Caesar dressing, popcorn frico, marinated tomatoes

Chopped Baja Cobb .......................................................... $19
Chopped baby iceberg, bacon, roasted corn and black bean pico di gallo, avocado, cotija-cilantro dressing and hard boiled egg

Ahi Tuna Nicoise ............................................................... $16
Smoked eggplant puree, mixed greens salad with tomatoes, cucumbers, sugar snap peas, potatoes, bell peppers, kalamata olives, radishes

Strawberry Fields ............................................................. $9
Fresh strawberries, sugar snap peas, and caramelized almonds tossed in a creamy poppy seed dressing served on a bed of arugula and radicchio greens

Add to any Salad
Grilled chicken ................................................................... $6
Grilled steak ..................................................................... $6
Grilled jumbo shrimp ...................................................... $8
Grilled Atlantic salmon .................................................... $8

ENTRÉES

Steak & Fries ...................................................................... $27
Choice of one topping from: blue cheese butter, peppercorn crust, bordelaise, garlic herb butter
Grilled prime hanger steak, hand-cut fries, garnished with mixed greens

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

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

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

The Psycho - Deli Burger ................................................. $16
Our James Beard Foundation Blended Burger Project Submission
A blend of 70% beef, 30% shitake 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

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies.
TOAST & SANDWICHES
Served with hand-cut fries or substitute any side for $1

Avocado Toast .................................................. $14
Whole grain toast, with Gruyere cheese, topped with sliced avocado, beet, and pesto salad, & garnished with toasted pepitas

Salmon Lox Toast .............................................. $14
Ciabatta toast with dill cream, topped with sliced tomatoes, smoked salmon, onions, cucumbers & garnished with everything bagel spice

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

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

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

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

BREAKFAST
Crab Cake Eggs Benedict ......................... $16
Two lump crab cakes, topped with poached eggs, served with country potatoes, ham & a mixed greens salad with tomatoes, radishes & onions

All American .................................................. $13
Choice of bread: white, wheat, sourdough, rye, English muffin. Two eggs any style, hash browns or country potatoes choice of breakfast sausage, country ham or bacon

Vegetable Quiche .......................................... $13
Choice of bread: white, wheat, sourdough, rye, English muffin. Baby leeks, wild mushrooms, parmesan cheese, garden greens

Chicken and Waffles .................................... $16
Fried chicken breast, potato cheddar waffle, fried egg, sausage gravy, house pickles

Steak and Eggs .............................................. $19
Choice of bread: white, wheat, sourdough, rye, English muffin. Freshly cut NY steak prepared to your liking, served with two eggs any style and your choice of hash browns or country potatoes

Pancakes, Waffle or French Toast ............ $13
Choose between pancakes, waffle, or french toast, garnished with berries & powdered sugar
Served with two eggs any style
Choice of bacon, sausage or country ham

Corned Beef Hash ......................................... $15
Choice of bread: white, wheat, sourdough, rye, English muffin. House made corned beef short ribs with potatoes, spicy kale & caramelized onions, topped with two eggs any style.

Create Your Own Omelet ......................... $13
Served with choice of bread: sourdough, white, wheat, rye, English muffin
Made to order three-egg omelet with your choice of three items and served with your choice of hash browns or country potatoes
Meats - ham, sausage, short rib, bacon
Vegetables - bell peppers, onions, spinach, asparagus, cherry tomatoes, wild mushrooms, scallions, avocado, Cheese - cheddar, pepper jack, American, Gruyere, Swiss
*substitute egg whites at no charge
Each additional item $1

SIDES
Mac & Cheese .................................................. $16
Kale pesto, crispy potatoes

Farmer Vegetables ....................................... $16
Chef's seasonal selection

Crispy Brussels Sprouts .............................. $16
Apple glaze, asiago cheese

Mushroom Rice ............................................. $16
Leeks, mushrooms

Sweet Potato Wedges .................................. $16
Roasted garlic chipotle aioli

Cheese Grits .................................................. $16
Smoked cheddar

Hand Cut Fries ............................................. $16
Choice of: Sea salt and pepper, parmesan garlic herb, or white truffle oil

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