

# APPETIZERS

|                                                                    |    |
|--------------------------------------------------------------------|----|
| <b>BREAD</b> <i>vg</i>                                             | 5  |
| baguette   focaccia   german pretzel   naan   dipping oil   butter |    |
| <b>KUNG PAO CALAMARI</b>                                           | 13 |
| chili-garlic sauce   ginger-soy slaw   sesame seed                 |    |
| <b>TUNA NACHOS*</b>                                                | 16 |
| pico de gallo   avocado crema   tortillas                          |    |
| <b>GNOCCHI</b> <i>vg</i>                                           | 15 |
| asparagus   pancetta   swiss chard   walnuts   gorgonzola          |    |
| <b>LOBSTER BISQUE</b>                                              | 7  |
| lobster meat   oyster crackers                                     |    |
| <b>CHEESE &amp; MEAT BOARD</b>                                     | 15 |
| chef's selection   honeycomb   crostini                            |    |

# SALADS

add chicken +6 | add shrimp +6 | add tofu +4 | add steak\* +10 | add salmon\* +7

|                                                                                                                  |   |
|------------------------------------------------------------------------------------------------------------------|---|
| <b>MESH</b> <i>vg gf</i>                                                                                         | 9 |
| mixed greens   walnut   quinoa   golden beet   goat cheese   tarragon vinaigrette                                |   |
| <b>GREEK</b> <i>gf</i>                                                                                           | 9 |
| romaine   spinach   cucumber   tomato   kalamata olive   red onion   capicola   feta   mediterranean vinaigrette |   |
| <b>APPLEWOOD</b> <i>gf</i>                                                                                       | 9 |
| mixed greens   applewood bacon   bleu cheese   spiced pecan   dried cranberry   cranberry-poppysseed dressing    |   |
| <b>SPINACH</b>                                                                                                   | 9 |
| hard boiled egg   pickled red onion   sage   mushroom   tomato   Gruyère   warm bacon vinaigrette                |   |

# SANDWICHES

served with sweet potato chips | fries or fruit + 2

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| <b>WHITE CHEDDAR BACON BURGER*</b>                                                        | 12 |
| garlic aioli   lettuce   tomato   onion   brioche bun                                     |    |
| <b>BLACKENED CHICKEN</b>                                                                  | 13 |
| avocado   bacon   pickled onion   white cheddar   mayonnaise   brioche bun                |    |
| <b>CUBAN</b>                                                                              | 14 |
| pork shoulder   city ham   Gruyère   garlic aioli   yellow mustard   pickle   torta bread |    |
| <b>PORTOBELLO GRILLED CHEESE</b>                                                          | 14 |
| fresh mozzarella   spinach   caramelized onion   maple-ginger marinade   white bread      |    |

# ENTREE

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| <b>RISOTTO FRUTTI DI MARE</b>                                                                               | 30 |
| shrimp   lobster   calamari   tomato   herb butter                                                          |    |
| <b>ALASKAN HALIBUT</b> <i>gf</i>                                                                            | 32 |
| quinoa-basmati pilaf   pine nut   basil   tomato   feta   charred lemon vinaigrette                         |    |
| <b>YELLOWFIN TUNA</b>                                                                                       | 32 |
| cilantro-jalapeño chutney   cucumber & dill   mushroom samosa                                               |    |
| <b>SCALLOPS</b>                                                                                             | 31 |
| sage-buttermilk polenta   roasted corn   glazed pearl onion   swiss chard                                   |    |
| <b>ORAKING SALMON*</b> <i>gf</i>                                                                            | 27 |
| warm mustard potatoes   haricot verts   onion & oregano salad   warm bacon vinaigrette                      |    |
| <b>AMISH CHICKEN</b>                                                                                        | 24 |
| smoked blue cheese-potato purée   prosciutto   mushroom   asparagus   sherry cream                          |    |
| <b>8 oz. FILET*</b>                                                                                         | 37 |
| mashed potato   asparagus   demi-glace   herb butter   leek                                                 |    |
| <b>PORK CHOP</b>                                                                                            | 28 |
| roasted corn casserole   tinga sauce   beer battered onion rings                                            |    |
| <b>12 oz. NEW YORK STRIP*</b>                                                                               | 38 |
| rosemary potatoes   béarnaise sauce   haricot verts                                                         |    |
| <b>SPAGHETTI SQUASH</b> <i>v</i>                                                                            | 19 |
| sweet pea   cashew   yellow coconut curry   cilantro   grilled tofu   baby zucchini   roasted pepper relish |    |
| add chicken + 6   add shrimp + 6                                                                            |    |
| <b>CHICKEN BOWL*</b> <i>gf</i>                                                                              | 18 |
| spicy garlic-chili sauce   pea shoot   pineapple   cabbage   basmati rice   egg                             |    |

## PROUDLY SERVING PRODUCTS FROM:

Batch No. 2, CRG Grow, Fischer Farm,  
Gunthorpe Farms, Jacobs & Brichford, Lambright Farms,  
Miller Chicken, Silverthorn Farm,  
Smoking Goose, Tulip Tree Creamery

*v* vegan | *vg* vegetarian | *gf* gluten free

\*Consuming raw or undercooked foods increases chance of foodborne illness.

Please inform us of any allergies or concerns.