


SMALL PLATES

FRENCH ONION SOUP 12

 gluten free crostini, bruleed swiss & provolone

WARM FOCACCIA 6

seasonal toppings, garlic oil, whipped butter

DEVEILED FARM EGGS 8

two eggs, paprika, bacon, horseradish, scallion, crispy shallot

BRUSSELS SPROUTS 16

fried brussels, bacon lardon, crisp apple, maple miso, truffle parmesan


PORK BELLY BURNT ENDS 18

hindsight bbq smoked, honey bbq & peach glaze

PRETZEL KNOTS 14

sharp cheddar pimento cheese fondue

WHIPPED RICOTTA 15

 freshly whipped ricotta, lemon zest, pecorino, fresh herbs, toasted crostini

AHI TUNA NACHOS 18

ahi tuna, sriracha, avocado, jalapeno, tamari, crispy wontons

CHICKEN LEMONGRASS POTSTICKERS 18

thai chili tamari, sesame seeds, scallions

CRISPY GENERAL TSO'S CAULIFLOWER 15

sesame, scallions, bang bang dipping sauce

CHICKEN WINGS 16

8 PIECE BONE IN OR 6 PIECE BONELESS


served with house made blue cheese or ranch

SAUCES: BBQ, BUFFALO, GARLIC PARM, HONEY SRIRACHA

DRY RUBS: CAJUN, KOREAN BBQ, TRUFFLE

FRESH GREENS


FARM GREENS 14

 farm greens, heirloom cherry tomatoes, red onion, cucumber, carrot, watermelon radish, sunflower seeds, lemon & white balsamic vinaigrette

CAESAR 15

romaine, asiago, parmesan, focaccia crouton & 'chovy dressing

PRIMADONNA 15

 farm greens, dried cranberries, candied almonds, granny smith apple, primadonna aged gouda cheese & honey citrus vinaigrette

HEIRLOOM TOMATO & BURRATA 18

arugula, tri-color heirloom tomatoes, burrata, basil, evoo, balsamic glaze, served with focaccia

GREEN GODDESS COBB 19

chopped chicken, romaine, diced cucumber, avocado, cherry tomato, pickled red onion, farm egg, applewood bacon, goat cheese crumbles & green goddess dressing

SALAD ADD ONS

BACON LARDONS +5 CRISPY TOFU +6 GRILLED OR CRISPY CHICKEN +8

GRILLED SHRIMP +9 *** SESAME AHI TUNA' +10 *** ATLANTIC SALMON' +12

SANDWICHES & BURGERS

CAJUN SHRIMP PO BOY 18

buttermilk battered cajun shrimp, shredded lettuce, sliced tomato, pickles, remoulade, toasted hoagie roll

THE REUBENATOR 18

ginger & citrus braised corned beef, melted swiss, sauerkraut, thousand island, marble rye

CARNITAS TORTA 18

slow braised pork, cotija cheese, pico de gallo, shredded lettuce, pickled red onion, mojo aioli, toasted hoagie roll

TOFU BANH MI 17

tempura tofu, cucumber, pickled vegetables, sriracha aioli, umami glaze, baguette

GRILLED CHICKEN SANDWICH 17

grilled seasoned chicken, sliced tomato, mozzarella, arugula basil mayo, brioche bun

NASHVILLE HOT CHICKEN SANDWICH 17

buttermilk fried chicken, nashville hot sauce, cole slaw, pickles honey mustard sauce

***FRENCH ONION BURGER 18

black angus burger, swiss, provolone, frizzled onion, onion dip, brioche bun

***COWBOY BURGER 19

black angus burger, smoked cheddar, frizzled onions, applewood bacon, southern barbecue, brioche bun

***ANIMAL BURGER 18

black angus, american cheese, romaine, tomato, pickle, caramelized onion, corner sauce, brioche bun

***BLACK ANGUS BURGER 15

8 OZ BLACK ANGUS BURGER ON BRIOCHE

SUBSTITUTE BLACK BEAN BURGER +2

Add: lettuce, tomato, red onion or pickles

Add: bbq, corner sauce, ranch or garlic aioli

Add: american, cheddar, swiss, provolone, blue cheese +2

Add: avocado, bacon, frizzled onions or mushrooms +2

SUBSTITUTE GLUTEN FREE BUN +3

BOWLS


MAC & CHEESE 18

four cheese mix, creamy mornay, pipette pasta, panko crumbs

WOK NOODLE BOWL 20

lo mein noodles, broccoli florets, baby corn, scallion, julienne vegetables, sesame tamari sauce, cashews

SPRING FRIED RICE BOWL 19

 fried rice, carrots, broccoli florets, cauliflower, spring onions, mushrooms, julienne vegetables, sesame tamari sauce

BOWL ADD ONS

BACON LARDONS +5 CRISPY TOFU +6 GRILLED OR CRISPY CHICKEN +8

GRILLED SHRIMP +9 *** SESAME AHI TUNA' +10 *** ATLANTIC SALMON' +12

SIDES

SEA SALT FRIES +7

SIDE CAESAR +8

TRUFFLE FRIES +10

SIDE FARM GREENS +8

WAFFLE SWEET POTATO FRIES+8