



AUTUMN DINNER 2026

STARTERS

- BAKED ONION SOUP 12
caramelized onions, shallots & leeks, hearty vegetable broth, gf crouton, baked w/ swiss & provolone cheese
- BUTTERNUT BISQUE 12
butternut & pumpkin bisque, maple crema, pepitas
- PRETZEL KNOTS 15
cheesemonger’s dipping sauce
- BRUSSELS SPROUTS 17
crispy fried brussels, bacon lardons, crisp apple, maple miso & truffle glaze
- TUNA NACHOS * 19
diced ahi tuna, avocado, cucumbers, edamame. jalapenos, seaweed salad, sesame ginger drizzle, sriracha aioli, fried wontons
- SHRIMP SAUTE CROSTINI 23
sauteed shrimp in a garlic butter sauce, white wine and a hint of fresh lemon, garlic toast
- BRAISED SHORT RIB SLIDERS 22
smoked cheddar, garlic aioli, arugula, frizzled onions
- PORK BELLY BURNT ENDS 19
hindsight bbq smoked, honey bbq, peach glaze, bacon, pork rinds
- PEKING DUCK POTSTICKERS 18
thai chili tamari, sesame seeds, scallions
- AUTUMN FLATBREAD 22
wild mushrooms, caramelized onions, truffle cream aioli. mozzarella, goat cheese, arugula, pepitas, fig balsamic drizzle
- WINGS+THINGS
- 8 pc BONE IN WINGS 17
- 6 pc BONELESS TENDERS 17
buffalo, bbq, honey sriracha, garlic parmesan, general tso’s, sweet chili sesame, cajun dry rub
served with bleu cheese or ranch, and carrot & celery sticks
- CRISPY GENERAL TSO’S CAULIFLOWER 16
sesame seeds, scallions, bang bang sauce

MAINS

- ROASTED FALL CHICKEN 26
apple brie stuffed chicken, crispy sage, sweet potato puree, baby carrots, apple cider au jus
- AUTUMN SALMON* 30
seared salmon, autumn squash, cranberry rice pilaf, toasted pepitas, maple ginger cider glaze
- PAN SEARED SEA SCALLOPS * 36
seared sea scallops, autumn squash, craisins & pumpkin risotto, lemon thai drizzle, apple gremolata
- MAPLE MISO PORK CHOP * 30
peppercorn encrusted pork chop, sweet potato, autumn squash, rosemary & maple miso glaze
- MAC & CHEESE 18
four cheese mix, creamy mornay, pipette pasta, parmesan, baked panko crumbs
- PAPPARDELLE BOLOGNESE 28
ribbon pasta, classic bolognese sauce, parmesan, fresh basil, ricotta
- STIR-FRIED RICE 19
 long grain rice, carrots, broccoli florets, cauliflower, mushrooms, edamame, sesame tamari sauce ADD: fried egg +2
- GRILLED RIBEYE * 42
hand cut rib eye, maitre d’ hotel butter, mashed potatoes, roasted baby carrots
- STEAK FRITES * 39
8 oz hanger steak, sea salt truffle fries, side of demi-glaze
- APPLE BRAISED SHORT RIB 36
slow braised short rib, mashed potatoes, rosemary demiglace , frizzled onions
- SOUTHERN FRIED CHICKEN 25
buttermilk fried chicken breast, country gravy,cheddar mashed potatoes, fire roasted red peppers & corn, crumbled bacon, frizzled onions, scallions
- SAFFRON SHRIMP BUCATINI 29
bucatini pasta, chardonnay saffron cream sauce, sundried tomatoes, baby kale, lemon zest, fresh herbs, parmesan
- WOK NOODLE BOWL 20
lo mein noodles, broccoli florets, baby corn, scallion, winter blend, sesame tamari sauce, cashews
sub: gf rice noodles +2

SALAD + MAIN ADD ONS
grilled chicken +8 grilled shrimp +9 sesame ahi tuna * +10 salmon * +12
tofu +6 bacon lardons +6 pork belly +9 crispy chicken tenders +8

SALADS

- ROASTED BEETS & KALE 18
 baby kale, golden & red beets, goat cheese, pickled red onions, cara cara orange slices, pistachios, apple honey vinaigrette
- FARM GREENS 16
 farm greens, heirloom tomatoes, cucumbers, carrots, red onion, sunflower seeds, shaved fennel, white balsamic vinaigrette
- SOUTHWEST CHOPPED 17
chopped romaine, chopped tomatoes, fresh avocado, black beans, corn, cotija, pickled red onion, chipotle ranch dressing, tortilla strips
- HARVEST COBB 20
chopped romaine, grilled chicken, avocado, roasted butternut, carrots, crumbled bacon, blue cheese crumbles, pickled red onions, hard boiled egg, green goddess dressing
- CLASSIC CAESAR 15
chopped romaine, shaved asiago, grated parmesan, garlic herb croutons, housemade caesar dressing
- PRIMADONNA 16
 mixed spring greens, dried cranberries, candied almonds, crisp granny smith apple, primadonna aged gouda cheese, honey citrus vinaigrette

SIGNATURE BURGERS
served w/ french fries & cole slaw
sub: impossible burger +2 gf bun +3

COWBOY BURGER * 26
black angus burger, smoked cheddar, frizzled onions, applewood bacon, bourbon bbq sauce, brioche bun

ANIMAL BURGER * 25
black angus burger, yellow american, lettuce, vine ripened tomato, caramelized onions, twin pines pickles, corner sauce, brioche bun

SIMPLY SIDES

- FRENCH FRIES 7
maldon sea salt
- TRUFFLE FRIES 10
parmesan, roasted garlic aioli
- SWEET POTATO WAFFLE FRIES 8
maple aioli
- ONION RINGS 9
beer battered, corner sauce
- LIL FARM GREENS SALAD 9
balsamic vinaigrette
- LIL CAESAR SALAD 9
old school caesar dressing
- WARM FOCACCIA 8
seasonal toppings, whipped butter, olive oil

**These items are cooked to order and may be served raw or undercooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Before placing your order, please inform your server if a person in your party has a food allergy