

APPETIZERS

Polenta Fries **GF**

Served with white truffle aioli and roasted red pepper catsup 9

Baked Olive & Artichoke Bread

French bread topped with an artichoke spread, Kalamata olives, tomato, and Italian cheeses 10

Pan Seared Crab Cakes

Rosemary creamed corn, remoulade sauce, and early basil 14

Charcuterie Plate **GF**

Local cured meats & cheeses, housemade antipasto, and bread 18

Smoked Blue Cheese Cake **GF**

Fig jam, port reduction, candied pecans, olive oil crostini 10

Duck Sliders

Honey-soy braised duck, sambal mayo, house pickles, and cilantro 12

BBQ Gulf Shrimp **GF**

Kölsch butter sauce, scallions, creamy cheese grits 13

SOUP & SALAD

Soup of the Day 6

Iceberg Wedge Skewers **GF**

Iceberg lettuce, applewood smoked bacon, eggs, cherry tomatoes, and red onions with blue cheese dressing 6 | 10

Caesar Salad **GF**

Little Gem lettuce, garlic croutons, pecorino cheese, and crispy capers with Meyer lemon dressing 6 | 12

House Salad **GF**

Mixed greens, cucumbers, tomatoes, red onions, and sunflower seeds 4 | 8

Hazelnut & Goat Cheese Salad **GF**

Mixed greens, sous vide beets, and seasonal fresh fruit with champagne vinaigrette 6 | 12

Add to any salad: chicken(6) salmon(9) shrimp(10)

ENTRÉES

Raspberry Chicken

Pecan-crust organic chicken breast served with wild rice medley and seasonal vegetable 21
Suggested pairing: Dry Riesling

Orecchiette Pasta

Early basil pesto, roasted garlic, pine nuts, heirloom tomatoes, pecorino cheese, and lemon zest 18 *add chicken(6) salmon(9) shrimp(10)*
Suggested pairing: Chardonnay

Griddled Burger **GF**

with aged cheddar, lettuce, tomato, bread & butter pickles, and comeback sauce on a potato onion roll 14
Suggested pairing: Red Arrow Red

Pan Roasted Organic Chicken Breast **GF**

Panzanella bread salad, currants, pine nuts, heirloom tomatoes, cucumbers, and champagne vinaigrette 21
Suggested pairing: Chardonnay

Grilled Faroe Island Salmon **GF**

Green olive & raisin farro salad, seasonal vegetable, and lemon-basil vinaigrette 26
Suggested pairing: Viognier

New York Strip **GF**

Grilled 14oz. cut with buttermilk mashed potatoes, seasonal vegetable, and cabernet demi-glace 36
Suggested pairing: Syrah

Filet Mignon **GF**

Grilled 6oz. cut with buttermilk mashed potatoes, seasonal vegetable, and cabernet demi-glace 32 *(add blue cheese crust, 3)*
Suggested pairing: Cabernet Sauvignon

Pan Seared Rainbow Trout **GF**

Capers, lump crab, grappa-dill butter, smashed Yukon potatoes, and seasonal vegetable 25
Suggested pairing: Kerner

SIDES

Wild Rice Medley 4

Creamy Cheese Grits 4

Buttermilk Mashed Potatoes 4

Seasonal Vegetable 4