

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

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

Sandwiches served with your choice of french fries, sweet potato chips, or side salad

Raspberry Chicken

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

Duck Sliders

Honey-soy braised duck, sambal mayo, house pickles, and cilantro 15
Suggested pairing: Gewürztraminer

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

Grilled Faroe Island Salmon **GF**

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

BLT

Applewood smoked bacon, Little Gem lettuce, heirloom tomato, basil mayo on sourdough 12
Suggested pairing: Special Select Demi-Sec

Artisan Grilled Cheese

Gruyère cheese, caramelized onions, and date-walnut pesto on sourdough 11
Suggested pairing: Riesling

Grilled Chicken Sandwich **GF**

with pecorino cheese, Little Gem lettuce, heirloom tomato, and Meyer lemon dressing on a potato onion roll 13
Suggested pairing: Pinot Gris