

SOUP AND SALAD

ADD QUINOA CAKE \$6 CHICKEN BREAST \$6 SHRIMP \$8 SALMON \$8

GF 222 SALAD

BABY GREENS / DRIED FIGS / SHAVED
MANCHEGO / APRICOTS / BALSAMIC
VINAIGRETTE — 10

GF ROASTED BEET SALAD

ARUGULA / GOAT CHEESE / CANDIED WALNUTS /
SHERRY VINAIGRETTE — 10

GF APRICOT & SPINACH SALAD

GORGONZOLA BLUE CHEESE / SHAVED RADISH /
AVOCADO / MUSTARD VINAIGRETTE — 11

GF ASPARAGUS PANZANELLA

SOURDOUGH CROUTONS / RICOTTA CHEESE /
TOASTED WALNUT / RED ONION / KALAMATA
OLIVES / ARUGULA / WHITE BALSAMIC
VINAIGRETTE — 12

SOUP OF THE DAY

— 4 CUP / 6 BOWL

ENTRÉES

GF SEARED SALMON* FROM SIXTY SOUTH

BROWN SUGAR CITRUS CRUSTED / BUTTERED
MISO GRITS / SAUTÉED GARLIC SNAP PEAS — 19
+ Recommended wine pairing- Pieropan, Soave Classico +

GF ALL NATURAL GRILLED CHICKEN

SPINACH & QUINOA RISOTTO / CELERY ROOT
PURÉE / BALSAMIC REDUCTION / WATERCRESS
AND TRUFFLE OIL — 17
+ Recommended wine pairing- Davis Bynum Chardonnay +

GF ANGUS BEEF SHORT RIBS

ROASTED POTATOES & SHALLOTS / SAUTÉED
GREEN BEANS / ROASTED TOMATOES /
RIOJA JUS — 25
+ Recommended wine pairing-Argiano Toscano Super Tuscan +

GF COLORADO LAMB OSSO BUCO

ROASTED TOMATO GRITS / ROASTED CIPOLLINI
ONIONS / MINT CHIMICHURRI /
ROSEMARY A JUS - 25
+ Recommended wine pairing - Di Arceno Chianti Classico +

GF GOLD CANYON ANGUS BEEF FLATIRON

GRILLED 8OZ FLATIRON* / GARLIC MASHED
POTATOES / GRILLED ASPARAGUS / LEMON
HOLLANDAISE SAUCE — 26
+ Recommended wine pairing - Franciscan Estate
Cabernet Sauvignon +

GF BRAISED FIELD TO FRONT DOOR PORK PASTA

PAPPARADELLE PASTA / TOMATO SAUCE /
SHAVED PARMESAN CHEESE / KALE /
CALABRIA PEPPERS — 17
+ Recommended wine pairing: Andis Zinfandel +

GF MANCHEGO QUINOA CAKES

SAUTÉED GARLIC SNAP PEAS / CHERRY
TOMATOES / ROASTED CIPOLLINI ONIONS /
LEMON GARLIC AIOLI — 16
+ Recommended wine pairing: Sant'Anna Pinot Grigio +

FISH 'N' CHIPS

FRESH RUBY RED TROUT* / LOCAL BEER BATTER /
ROSEMARY SMASHED FINGERLING POTATOES /
MALT VINEGAR AIOLI — 19
+ Recommended beer pairing-Odells IPA +

GF -INDICATES GLUTEN-FREE PREPARATION AVAILABLE

* THESE ITEMS ARE COOKED TO ORDER.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS.