

## SOUP AND SALAD

ADD QUINOA CAKE -6 CHICKEN BREAST -6 SHRIMP -8 SALMON\* -12

### Ⓞ 222 SALAD

BABY GREENS / DRIED FIGS / SHAVED MANCHEGO / APRICOTS / BALSAMIC VINAIGRETTE — 11

### Ⓞ WEDGE SALAD

BACON / CHIVES / PICKLED SHALLOTS / ROASTED TOMATOES / GORGONZOLA VINAIGRETTE — 12

### Ⓞ ROASTED BEET SALAD

ARUGULA / GOAT CHEESE / CANDIED WALNUTS / SHERRY VINAIGRETTE — 11

### SOUP OF THE DAY

— 5 CUP / -7 BOWL

## ENTRÉES

### PAN ROASTED CHICKEN

POTATO GNOCCHI / CARROTS / LEEKS / BREAST / WOODY HERBED JUS — 20

### Ⓞ MUSTARD GLAZED PORK CHOP\*

SWISS CHARD AND GREEN BEAN CHEESE CASSEROLE / TATER TOTS — 24

### Ⓞ BLACK ANGUS BEEF SHORT RIBS

BUTTERMILK CHIVE MASHED POTATOES / SAUTÉED GREEN BEANS / DEMI-GLACE — 26

### Ⓞ MANCHEGO QUINOA CAKES

BUTTERNUT SQUASH / ROASTED ROOT VEGETABLES / SAGE BROWN BUTTER — 17.5

### Ⓞ SEARED SALMON\*

WHITE BEANS / CHORIZO / SAUTÉED GREENS / HORSERADISH BEURRE BLANC — 24

### Ⓞ GULF SHRIMP LINGUINI

TOMATO / CAPERS / OLIVES / SAFFRON GARLIC-PARSLEY BROTH — 22

### FISH 'N' CHIPS

BEER BATTERED RUBY RED TROUT\* / ROSEMARY SMASHED  
FINGERLING POTATOES / MALT VINEGAR AIOLI — 19.5

## ACCOMPANIMENTS

Ⓞ SWISS CHARD AND GREEN BEAN CHEESE CASSEROLE — 8

GNOCCHI WITH WOODY HERBED JUS — 10

Ⓞ WHITE BEANS AND CHORIZO — 8

## KID'S MENU

MAC N CHEESE / KID'S BURGER AND FRIES / CHEESE PIZZA — 7

## DESSERT

Ⓞ VANILLA CREME BRULEE 7.5

CARAMELIZED SUGAR TOP

Ⓞ CHOCOLATE POT DE CREME 7.5

RICH CHOCOLATE CUSTARD

APPLE COBBLER 7.5

STREUSEL CRUMBLE TOPPING / VANILLA ICE CREAM

PEANUT BUTTER TIRAMISU 7.5

COFFEE AND DARK RUM SOAKED LADY FINGERS / PEANUT BUTTER MOUSSE / COCOA

ICE CREAM 2 PER SCOOP

VANILLA / CHOCOLATE / RASPBERRY SORBET

**BUY THIS AWESOME KITCHEN STAFF A ROUND - \$20**

Ⓞ -INDICATES GLUTEN-FREE PREPARATION AVAILABLE - PLEASE ASK YOUR SERVER

\* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.