

SOUP AND SALAD

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

GF 222 SALAD

BABY GREENS / DRIED FIGS / SHAVED MANCHEGO / APRICOTS / BALSAMIC VINAIGRETTE — 12

GF CAESAR SALAD

ROMAINE / POACHED RAISINS / ARTICHOKE HEART / PARMIGIANO / WHITE ANCHOVY — 13

GF ROASTED BEET SALAD

ARUGULA / GOAT CHEESE / CANDIED WALNUTS / SHERRY VINAIGRETTE — 12

SOUP OF THE DAY

— 5 CUP / -7 BOWL

ENTRÉES

GF BLACK ANGUS BEEF SHORT RIBS

BUTTERMILK CHIVE MASHED POTATOES / GREEN BEANS / RED WINE SAUCE — 26.5

GRILLED PORK CHOP*

SPAETZEL / CARAMELIZED ONION / KALE / MUSTARD DEMI — 24.5

PAN ROASTED CHICKEN BREAST

GNOCCHI / SWISS CHARD / LOCAL OYSTER MUSHROOMS / MARSALA SAUCE — 23.5

GF MANCHEGO QUINOA CAKES

ZUCCHINI, TOMATO, & SQUASH RATATOUILLE / FRESH HERB AIOLI — 18.5

GF SEARED SALMON*

CHICKPEAS / RED ONION / PIQUILLO PEPPERS / SPINACH / HARISSA BEURRE BLANC — 24.5

CACIO E PEPE LINGUINI

LINGUINI / PARMIGIANO / BLACK PEPPER / - 18.5

ADD SHRIMP +8 / ADD CHICKEN +6

FISH 'N' CHIPS

BEER BATTERED RUBY RED TROUT* / ROSEMARY SMASHED

FINGERLING POTATOES / MALT VINEGAR AIOLI — 19.5

ACCOMPANIMENTS TO SHARE

GNOCCHI / PARMESAN / BALSAMIC — 12

GF SAUTÉED GREEN BEANS — 8

MAC AND CHEESE — 8

KID'S MENU

MAC N CHEESE / KID'S BURGER AND FRIES / CHEESE PIZZA — 8

DESSERT 8

GF VANILLA CREME BRULEE

CARAMELIZED SUGAR TOP

CHEESECAKE

CHOCOLATE / PEANUT BUTTER / GRAHAM CRACKER CRUST

APPLE COBBLER

STREUSEL CRUMBLE TOPPING / VANILLA ICE CREAM

TIRAMISU

COFFEE AND DARK RUM SOAKED LADY FINGERS / MOUSSE / COCOA

ICE CREAM \$2 PER SCOOP

VANILLA / CHOCOLATE / SORBET

BUY THIS AWESOME KITCHEN STAFF A ROUND - \$20

GF -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.