

DINNER

SMALLS

MUSSELS 14

white wine/chorizo/shallot/parsley/grilled ciabatta

SHRIMP 13

grilled shrimp [5]/miso vinaigrette/micro salad

SHORT RIB 15

cauliflower risotto/braised short rib

BACON 13

beef/smoked bacon/bourbon glaze

VEGETABLE 12

roasted romanesco/herb aioli

SOUP 8

chef's seasonal preparation

SALADS

KALE 11

baby kale/hardboiled egg/tomato/pork belly lardon/cider vinaigrette

BEET 12

arugula/radicco/frissee/roasted beets/grapefruit/drunken goat cheese
turmeric yogurt dressing

CEASAR 12

grilled romaine/ parmesan/bacon/brioche crouton/caesar dressing

WEDGE 12

baby ice berg dome/bacon/asher blue cheese/tomato/herb & onion dressing

ENTRÉE

SALMON 22

miso grilled salmon/veggie noodles/marinated cucumber & tomato salad

PORK 24

roasted pork/fingerling potato/kale/grilled okra

BEEF 32

10 oz ribeye/hand cut fries/mushroom & onion demi

CHICKEN 24

rotisserie chicken/field pea succotash/natural jus

PASTA 18

fettuccini/kale/marinated tomato/garlic oil

*fuel with: chicken 4/shrimp 7/beef 6

BURGER 15

double stacked patties/cheddar cheese/caramelized onion/bacon

SIDES

HAND CUT FRIES 8

SUCCOTASH 8

CAULIFLOWER RISOTTO 8

SIDE SALAD 8

SWEETS

HIGH ROAD ICE CREAMS AND SORBET 9

CHEESE CAKE 9

CHOCOLATE CAKE 9

CARROT CAKE 9