

NEW Warm Spinach Salad \$16 GF

warm bacon vinaigrette, bacon, blue cheese, sauteed mushrooms, crispy onions

NEW Steamed Clams \$25

shallots, garlic, Bilboa chorizo, fresh herbs, white wine, parmesan toast

Chicken Wings \$15 GF

choice of Buffalo, BBQ, or Asian style

Sausage Platter \$16

3 artisanal grilled sausages, whole grain mustard, gherkin, crostini

Hummus Plate \$14

warm naan, roasted peppers, marcona almonds, extra virgin olive oil, paprika, kalamata olives

Kale Salad \$15 GF

shaved Brussels sprouts, butternut squash, pomegranate, chickpeas, maple lime vinaigrette

NEW Strawberry Salad with Pecans \$17 GF

candied pecans, chevre, medjool dates. Local strawberries, shaved onion, raspberry vinaigrette

NEW Warm Burrata \$15 GF

creamy burrata with basil pesto, aged balsamic glaze, crostini

NEW Seared Tuna Jalapeno \$21 GF

fresh Pacific Albacore, ponzu, shiso, jalapeno, avocado

Calamari \$15

garlic butter, marinara sauce, parmesan, capers





alual

NEW House Made Lasagna \$35

classic lasagna, fresh pasta, marinara, mozzarella, and parmesan, with broccolini and parmesan toast

Grilled Salmon \$31 GF

Norwegian salmon, wild rice, sauteed spinach, preserved lemon vinaigrette

NEW Chicken Parmesan \$35

pan fried tender Jidori chicken breasts on a bed of angel hair pasta with marinara and mozzarella

Pot Roast \$35 GF

slow braised with carrots, onions, celery, fresh herbs, red wine, served with fingerling potatoes

Beer Brined Pork Chop \$35

roasted tomatoes, potato puree, bourbon mustard glaze

Hot Honey Fried Chicken \$21

2 pieces brined and fried Jidori chicken, biscuit, baby field greens salad

Fish and Chips \$19

Atlantic cod, beer battered, with crispy fries and tartar sauce

NEW Fillet of Sole \$35 GF

sauteed Pacific sole with lemon caper and butter sauce over mashed potatoes and French green beans

NEW Classic Meatloaf \$31

served with a sweet and tangy tomato glaze, mashed potatoes and French green beans