

DINNER MENU



ON THE FLIP SIDE 

ECLECTIC SELECTION  CRAFT BEERS, WINES,  LIQUORS

SHAREABLES

- VEAL MEATBALLS | 18**
MARINARA, PECORINO, STRACCIATELLA, GRILLED BREAD

DEVILED EGGS | 10 
FARM EGGS, CRISPY SHALLOTS

CRISPY BRUSSELS SPROUTS | 13
SWEET CHILLI

BACON MAC & CHEESE | 16
CRISPY BACON, BECHAMEL, SCALLIONS, HERB BREADCRUMB
- CHEESE BOARD | 21 **
WARM BRIE, LAVENDER HONEY, GRAPES, APPLES, FIG JAM, GRILLED BREAD

FRENCH ONION SOUP | 13
CARAMELIZED ONIONS, SOURDOUGH, MELTED GRUYERE

FRIED PICKLES | 9 
“RICKS PICKS” PICKLE, TRIO OF DIPS


CRAB CAKES TRIO | 20
TARTAR SAUCE, CRISPY SHALLOTS

SANDWICHES & BURGERS

- BLACKENED CHICKEN SANDWICH | 17**
BUTTER LETTUCE, MARINATED TOMATOES, SWISS CHEESE, GARLIC, ROSEMARY AIOLI, SIDE SALAD
- DRY AGED BURGER | 29**
SIRLOIN AND BRISKET BLEND, MANCHEGO, TRUFFLE AIOLI, CARAMELIZED ONIONS, ARUGULA, FRENCH FRIES

GRILLED CHEESE | 18
CREAMED LEEKS, SWISS CHEESE, PICKLED JALAPENOS, SOURDOUGH, SMOKED TOMATO DIP, SIDE SALAD


BACON CHEESEBURGER | 21
GRILLED ANGUS BEEF, CRISPY BACON, PICKLED ONIONS, CHIPOTLE AIOLI, FRENCH FRIES


BEYOND BURGER | 19 
PRETZEL BUN, BEYOND MEAT, VEGAN CHEDDAR, VEGAN CHIPOTLE AIOLI, PICKLE RED ONIONS, FRENCH FRIES

SALADS

ADD A SALAD PROTEIN:
GRILLED CHICKEN BREAST | 11
SEARED SALMON | 14
GRILLED HANGER STEAK | 15

CAESAR SALAD | 14
ROMAINE LETTUCE, CROUTONS, PECORINO ROMANO

GRAINS SALAD | 14 
ARUGULA, PUFFED QUINOA, APPLES, SHAVED ALMONDS, ONIONS, RADISH, HONEY MUSTARD VINAIGRETTE

WHITE OAK SALAD | 16 
CUCUMBERS, ONIONS, BACON LARDONS, CANDIED WALNUTS, ROASTED RED PEPPERS, BLEU CHEESE DRESSING

CHOPPED SALAD | 14   
ROMAINE, TOMATOES, ONIONS, AVOCADO, LEMON HERB VINAIGRETTE

SIDES

FRENCH FRIES | 9  
TRIO OF DIPPING SAUCES

SWEET POTATO FRIES | 9  
HONEY MUSTARD

SAUTEED GREEN BEANS | 12  
GARLIC BUTTER

GARLIC MASHED POTATOES | 11 

BEER BATTERED ONION RINGS | 12 
CHIPOTLE AIOLI

DF - DAIRY FREE | GF - GLUTEN FREE
V - VEGETARIAN | VG - VEGAN

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

ENTREES

- PANED SEARED SALMON | 29 **
FAVA BEAN & PEA RISOTTO, PRESERVED LEMON

PAN SEARED BRANZINO | 28 
ROASTED BOK CHOY, GARLIC BUTTER, CALABRIAN CHILIS, PARSNIP PUREE

FISH AND CHIPS | 23
THE CLASSIC, TARTAR SAUCE, FRENCH FRIES

ROASTED HALF CHICKEN | 31
GARLIC MASHED POTATOES, GREEN BEANS, ROSEMARY CHICKEN JUS
- MUSHROOM BOLOGNESE | 25 **
HAND CUT FETTUCCHINE, PESTO, PECORINO, BREADCRUMBS

CHICKEN POT PIE | 19
CARROTS, PEAS, POTATOES, PUFF PASTRY CRUST

BRAISED SHORT RIB RAGU | 28
HAND CUT FETTUCCHINE, LEMON, RICOTTA, PECORINO, BREADCRUMBS

12OZ NY STRIP STEAK | 36
FRENCH FRIES, CHOICE OF CHIMICHURRI OR AU POIVRE SAUCE



SWEETS

STICKY TOFFEE PUDDING | 15
VANILLA GELATO, TOFFEE SAUCE, DATES

BOURBON BANANA PUDDING | 13
WAFERS, BRULEE BANANA

APPLE COBBLER | 14
APPLE FILLING, CRUMB TOPPING, VANILLA GELATO

FINISH YOUR MEAL WITH A BITE OF HAPPINESS