



STARTERS

- smoked cheddar biscuits seasonal spread / 11
- smoked catfish pâté fresh herbs, pickled red onion, crostini / 14
- cheddar scallion fritters aged cheddar, poblano crema / 14
- pork belly lettuce cups house-cured pork, fresh basil, pickled red onion, house teriyaki / 16
- roasted beets whipped goat cheese, pistachio crumble, balsamic reduction / 13
- lamb meatballs moroccan spice, tzatziki, dill, pickled red onion / 15
- avocado tempura spicy aioli, sesame, sweet soy, scallion / 15

SIDES

- mac & cheese / 8
- haricot verts / 6
- herb fingerling potatoes / 7
- potato wedges / 6
- truffle potato wedges / 8

SALADS

- romaine + radicchio caesar focaccia crostini, lemon parmesan dressing, fluffy parmesan / 13
- greek salad feta, tomato, cucumber, olives, pickled red onion, crispy chickpeas, red wine vinaigrette / 14

add chicken / 8 shrimp / 10

SANDWICHES

with your choice of side: *potato wedges (add truffle +2) / caesar salad +3 / greek salad +3 / herb roasted fingerling potatoes +4 / mac & cheese +4 / haricot verts +4* add bacon to any sandwich or burger +3

- blt bacon, lettuce, tomato, house mayo, toasted brioche / 17
- spicy shrimp banh mi cilantro, basil, pickled daikon radish + carrot, sweet soy, mayo, french roll / 19
- bourbon burger aged cheddar, bourbon caramelized onions, black pepper au jus, english muffin / 21
local beef provided by berry beef farms

MAINS

- teriyaki lo mein snap peas, broccolini, red pepper, local mushrooms, smoked sesame cashews / 22
add chicken / 8 shrimp / 10
- falafel plate naan bread, grilled pepper + haricot verts, tzatziki, small greek salad / 18
- pork schnitzel lemon parsley spaetzle, braised red cabbage, mushroom gravy / 16
- brisket mac & cheese spicy bbq, local brisket, four-cheese, biscuit breadcrumbs / 19
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