

Family Meal Deal!!

Each option serves 4
(Meal Deals available 4:00pm-7:00pm)

*Chicken Pasta, with your choice of Autumn Apple or Seasonal Salad, and your choice of two sides... soup, beets & carrots, lemon parm brussels, or sea salt & pepper fries 50.00

*Braised Short Ribs w/ celery root mashed potatoes, and your choice of Autumn Apple or Seasonal Salad, plus your choice of two sides.... soup, beets & carrots, lemon parm brussels or sea salt & pepper fries 55.00

Acai Bowl, v

Acai, Blueberries, Bananas, Coconut Milk, Granola, Shredded Coconut w/ fresh fruit 10.00

Chicken Sandwich

Lettuce, tomato & mayo, served w/ a pickle & house made chips 9.00 Add Bacon 2.50, Add Cheese .50

Chef's Soup of the Day

Served with a Grilled Baguette
Cup 3.50, Bowl 6.00

Chicken Lettuce Wrap

Romaine lettuce filled w/ your choice of chicken, pico & hummus OR chicken, buffalo cream cheese & hot sauce, served w/ a pickle & house made chips 9.00

Chicken Gyro

Lettuce, tomato, red onion, feta cheese, tzatziki sauce, olives & roasted chicken thigh served w/ a side of house made chips & a pickle 9.50

Chicken Bacon Quesadilla

stuffed w/ roasted chicken thigh, bacon, shredded cheese & pico served w/ salsa, sour cream & house made chips 9.50

***Power Bowl**

Your choice of... Seared salmon or shrimp, mixed greens, heirloom grains, cucumber, tomato & red onion w/ tarragon mustard vinaigrette 14.00

Pastrami Reuben

Shaved pastrami, sauerkraut, swiss cheese, house made thousand island on marble rye served w/ house made chips & a pickle 10.00

***Classic Cheeseburger**

American cheese, lettuce, tomato, onion, ketchup, & mustard served w/ a pickle & house made chips 10.00, Add Bacon 2.50

Lemon Parm Brussels, v

Caramelized brussels tossed w/ lemon juice & topped w/ fresh parmesan cheese
Full Order 9.00, Add Bacon 2.50

***Rice Bowl**

Indian Fusion inspired rice, beans, peppers, onions, served w/ Naan bread 11.00, Add Egg 1.50, Add Roasted Chicken Thigh 3.00

Fresh Cut Fries, v

Fresh cut fries, seasoned with your choice of Sea salt & pepper OR Truffle Parm 6.00

Seasonal House Salad

Mixed greens, beets, organic carrots, golden raisins, red onion, feta cheese, candied walnuts & tarragon mustard vinaigrette w/ a grilled baguette 12.00, Add Marinated Chicken Breast 4.00

Autumn Apple Salad

Apples, mixed greens, feta cheese, candied walnuts, dried cranberries & a maple vinaigrette 12.00, Add Marinated Chicken Breast 4.00

Meat & Cheese Board

Chef's selection of cheese, nuts & meats 15.00

Pita & Hummus, v

Pita, fresh vegetables & hummus 9.00

Beets & Carrots, v

Roasted beets & carrots served w/ balsamic syrup 7.00

Three Way Bacon

A trio of bacon prepared traditional, candied & spicy 13.00

Pierogi Skillet

Five seared pierogies with caramelized onions, Froelich's Kielbasa, and our locally famous brussels sprouts 14.00

Harvest Bowl

Sweet potato, sautéed kale, beets, goat cheese, candied walnuts, & mixed grains served w/ a balsamic dressing 13.00, Add Marinated Chicken 4.00

Chicken Pasta

Marinated chicken breast atop a warm tomato ragout & home-style fettuccine w/ a grilled baguette 18.00

Mushroom Risotto

Prepared classically or vegan 14.00, add Marinated Chicken Breast 4.00

***Asian Seafood**

Your choice of... Seared salmon or shrimp served atop an Asian slaw & basmati rice w/ a sweet chili sauce 28.00

***Dry-Aged Striploin**

56 day dry-aged striploin medium rare served with compound butter and honey roasted carrots 28.00

***Seared Pork Chop**

Seared pork chop w/ celery root mashed potatoes, a mustard dressing & roasted vegetables 20.00

***Spiced Tomato Mussel Bowl**

Spiced tomato sauce with mussels & grilled baguettes 18.00

***Ribeye & Fry**

Certified angus ribeye seared in bacon fat with rosemary, and garlic served atop loaded fresh cut fries 49.00

Cinnamon Sugar Naan-chos

Deep fried naan bread wedges w/ powdered sugar & honey 6.00

New York Cheesecake

w/ a honey drizzle and a fruit compote 8.00

Triple Chocolate Mousse Cake

8.00

* Made to order: Consuming raw or undercooked shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.

Please note that a large majority of our menu items can be made to meet your dietary restrictions....including gluten free as we even have a gluten free fryer!! Also feel free to adjust any of our items to make them vegan friendly as well.

v-vegan friendly

Bring your own growler to be filled! 15.00

*Also selling six packs!
7.00 & 12.00*