

LUNCH

Salads

CAESAR SALAD | \$13

Romaine | Herb Crouton | Parmesan | Caesar Dressing

BEET SALAD | \$19

Frise | Rainbow Beets | Candied Walnuts | Queso Fresco | Blood Orange Vinaigrette | Balsamic Glaze

BURRATA SALAD | \$19

Burrata | Balsamic Glaze | Heirloom Cherry Tomato | Arugula | Lemon Pesto Sauce | Crostini

COBB SALAD | \$20

Chicken | Corn | Heirloom Cherry Tomato | Egg | Bleu Cheese | Mixed Greens | Champagne Vinaigrette

ADDITIONS - Chicken \$8 Shrimp \$12 Salmon \$12 Steak \$15

Small Plates

TOMATO BISQUE | \$12

Toasted Sourdough

HUMMUS | \$14

Carrots | Celery | Cucumbers | Mixed Olives |
Naan Bread

CLASSIC WINGS | \$16

Classic Buffalo | Asian BBQ | Chipotle Maple

FLATBREAD PIZZA | \$16

-MEAT LOVER'S | Pepperoni | Sausage |
Mozzarella | Basil

-MARGHARITA | Mozzarella | Basil
| Sun-Dried Tomatoes

COASTAL FISH TACOS | \$17

Sriracha Mayo | Pico de Gallo | Guacamole

Sandwiches

TURKEY BLT | \$17

Turkey Breast | Smoked Bacon | Lettuce |
Tomato | Roasted Onion Mayo | Sourdough

BUTTERMILK CHICKEN SANDWICH | \$19

Fried Chicken Thigh | Coleslaw | Sriracha Mayo

BRAISED SHORT RIB SANDWICH | \$20

Parmesan Crusted Sourdough
| Caramelized Onions | Provolone | Au Jus

WEST CO' ANGUS BURGER | \$25

Aged Cheddar | Lettuce | Tomato | Onion |
Bacon | Roasted Onion Aioli | Pickle Spear |
Brioche Bun

*ADDITIONS - Avocado \$3 Bacon \$3
Fried Egg \$3 - Sub Beyond Burger \$2*

Entrees

ORGANIC GRAIN BOWL | \$20

Quinoa Rice Pilaf | Seasonal Organic Vegetables | Soy Sesame Glaze

SHRIMP SCAMPI | \$29

Fettucine | Capers | Seasonal Vegetables | White Wine Beurre Blanc

MAPLE GLAZED SEARED SALMON | \$34

Saffron Basmati Rice | Broccoli | Chili Oil

ROASTED CHICKEN | \$28

Heirloom Carrots | Baby Spinach | Chicken Au Jus

BRAISED SHORT RIB | \$29

Jalapeno Grits | Shallots | Bell Pepper Relish | Demi-Glace

STEAK FRITES | \$26

8 oz New York Steak | Fries | Chimichurri

Sides

FRIES | \$10

BRAISED GREENS | \$12

KETTLE CHIPS | \$12

SWEET POTATO FRIES | \$12

BROCCOLINI | \$12

MAC AND CHEESE | \$14

20% Service Charge added to parties of 5 guest and above.

The Department of Health requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially in those with certain medical conditions. According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. Approved State or Government issued I.D. is required for all alcoholic beverage purchases.