



SOUP & SALAD

SOUP DU JOUR \$10

Chef's Choice

KALE CAESAR SALAD \$15

Baby Kale Lettuce, Lemon-Anchovy Dressing, Romano Cheese, Croutons

ROASTED ROOT VEGETABLE BOWL \$15

Carrots, Parsnips, Grilled Red Onion, Squash, Quinoa, Arugula, Brussel Sprouts, Lemon Tahini Dressing **GF|DF|VE**

BEEF & APPLE SALAD \$15

Bibb Lettuce, Apple, Pecans, Grated Beets, Pumpnickel Crumble, Buttermilk Goat Dressing **V|TN**

Add: Chicken \$8 / Salmon \$8 / Shrimp Skewer (3) \$9 / ½ Avocado \$5

SANDWICHES & MORE

*All Sandwiches served with House Made Chips
Tossed with Chefs Seasoning Blend*

ANGUS BURGER \$20 **||**

8OZ Angus Beef Burger, Smoked Gouda Cheese, Bacon & Red Onion Jam, Maple Bourbon Glaze, Jalapeno, Arugula, Brioche Bun

CRAB CAKE SANDWICH \$22

Seared Lump Crab Cake, Saffron Remoulade, Bibb Lettuce, Brioche Bun **DF**

CRAB MAC & CHEESE \$18

Brie Cheese Sauce, Lump Crab, Lemon Zest, Roasted Tomatoes, Toasted Garlic Panko

SEARED SESAME SEED TUNA BOWL \$20 **|||**

Purple Sticky Rice, Pickled Carrot & Daikon, Seaweed Salad, Edamame, Avocado, Sesame Dressing **DF|GF**

SALMON SLIDERS \$18 **|||**

Pan Seared Salmon, Charred Romesco, Arugula, Brioche Slider Buns **DF|TN**

GRILLED CHICKEN SANDWICH \$18

Grilled Chicken Breast, Swiss Cheese, Bacon, Maple Mustard, Arugula, Roasted Tomato, Grilled Red Onion, Herbed Focaccia Bun

KIDS MENU

CHEESE SLIDERS \$12

Grilled Beef Sliders with Melted American Cheese, Served with House Made Chips

GRILLED CHICKEN & BACON SANDWICH \$12

American Cheese, Crisp Bacon, Served with House Made Chips

KIDS PASTA \$12

Pasta Tossed with House Made Marinara, Butter or Alfredo Sauce

DF- Dairy Free **V**-Vegetarian **TN**-Tree Nut **GF**-Gluten Free **VE**-Vegan
*Consuming Raw or Undercooked Meats, Seafood, Shellfish, Or Eggs
Increases the Risk of Foodborne Illness*

*||| Cooking times, temperatures, doneness may vary
with method of preparation*

***Our Meal Plans Consist of the Choice of One Lunch Item,
Soft Drinks & Gratuity is Included***