

APPETIZERS

House Smoked Salmon 22 with grilled sourdough crisps and chefs dressing

Chilled Shrimp Cocktail 18 served with cocktail sauce and fresh lemon

White Truffle Macaroni & Cheese 17 topped with toasted breadcrumbs

Pimento Cheese Stuffed Deviled Eggs 11 with candied jalapeño and bacon

Brick Oven Baked Spinach Dip 16 served with sourdough crostinis

Farm Raised Elk Tacos 14 in a crispy corn tortilla with roasted corn pico and cilantro crème

Soft Pretzel Charcuterie 18 with seasonal cheeses, jams, and other offerings

Short Rib Toasts 21 braised beef served on grilled toast topped with fried onions and horseradish crème

HAND CRAFTED PIZZAS

Margherita 16 tomato sauce, basil, mozzarella & tomato

White Truffle Pepperoni 17 with ricotta

Prosciutto & Fig 16 arugula & hot honey

Balsamic Chicken Pizza 18 arugula, cherry tomato, feta & basil

The Vegan (Californian) 16 garlic, wild mushroom, artichoke heart, roasted red pepper & spinach

