

## APPETIZERS

**Meat & Cheese** **\$16.00**  
local and imported artisan cured meats & cheeses/  
classic accompaniments/ toast points

**Peel + Eat Shrimp** **\$15.00**  
tossed house seasoning: Old Bay/ Cajun/Jamaican  
Jerk/ cocktail sauce

**Braised Beef Poutine** **\$13.00**  
braised beef / crispy fries / cheese curds/finished  
with braising jus & fresh herbs

**Shrimp & Grits** **\$16.00**  
sauteed shrimp / spinach/ tomatoes/ mushrooms/  
cheesy cheddar grits

**Fried Chicken Wings** **\$14.00**  
house sauces / bleu cheese / celery

**V Spinach & Artichoke Dip** **\$10.00**  
creamy spinach / artichokes/ served with toast  
points / house corn chips

**V Brussel Sprout Nachos** **\$12.00**  
fried sprouts / diced pork belly / cheddar cheese /  
house-made cheddar corn chips / cheesy queso

**V Mushroom Bacon Bruschetta** **\$12.00**  
sautéed mushrooms / diced pork belly /  
caramelized onions / chopped garlic / balsamic  
reduction / herbs

**Pork Belly Bites** **\$12.00**  
fried / house BBQ sauce

## SALADS

**V FLX House Salad** **\$10.00**  
mixed greens / tomato / cucumber / shaved onion /  
croutons / house dressing

**V Classic Caesar Salad** **\$10.00**  
chopped romaine / croutons / asiago / Caesar  
dressing

**V Beet & Goat Cheese Salad** **\$12.00**  
diced beets / crumbled goat cheese / toasted  
almonds / citrus honey vinaigrette

**BBQ Chicken Salad** **\$13.00**  
grilled or crispy / tortilla strips / crumbled bacon /  
tomato / cucumber / chopped romaine / cheddar /  
southwest ranch dressing

## ENTREES

**Stuffed Airline Chicken** **\$22.00**  
goat cheese / spinach / roasted reds / wild rice /  
vegetable / butter pan sauce

**Ponzu Glazed Salmon** **\$28.00**  
grilled salmon / sauteed greens / wild rice / citrus  
ponzu glaze

**Grilled Pork** **\$25.00**  
seasoned pork / cheddar risotto / brussel sprouts /  
diced pork belly / balsamic glaze

**V Roasted Vegetable Risotto** **\$20.00**  
roasted vegetables / parmesan risotto / sauteed  
greens

**Featured Market Steak** **Market Price**  
ask server for today's chef's choice / potato  
vegetable

**V Wild Mushroom Pasta** **\$20.00**  
wild mushroom medley / cream sauce / linguini /  
truffle oil

**Pork Osso Bucco** **\$23.00**  
braised pork bucco / brussel spouts / smashed  
potatoes / braised jus sauce

**House-made Soup Of The Day\***

**V Flatbread Feature\***

**V Today's Tacos\***

**Dessert\***

\*Ask server for today's preparations



# DINNER