

SMALL PLATES

CALABRIAN SHRIMP 15
Tail on shrimp sautéed with garlic, onion, & chili paste, topped with parmesan & parsley, served with chargrilled baguette

SALMON CROQUETTES 14
Housemade with fresh salmon, red onion, jalapeno, garlic & panko. served with lemon aioli

MEATBALLS WITH WHIPPED FETA & TZATZIKI 13
Greek style meatballs served with whipped feta & housemade tzatziki

SHISHITO PEPPERS 12
Shishito peppers, lemon, olive oil, sea salt, charred lemon, lemon & garlic aioli

KOREAN FRIED CHICKEN WINGS 14
Crispy bone-in wings tossed in sweet gochujang sauce, topped with scallion & sesame

TRUFFLE FRIES 11
Tallow fries, truffle oil, herbs & parmesan, & lemon garlic aioli

CAULIFLOWER & TAHINI 14
Fried cauliflower, tahini, EVOO, charred lemon, & arugula

FETA & BRAISED BEETS 14
Whipped feta, citrus braised beets, scallion, crushed pistachio, & baguette

SOUP & SALAD

FRENCH ONION SOUP 9
Slow caramelized onion, herby beef broth, crostini & gruyère

CAESAR 15
Artisan romaine, anchovy, parmesan, housemade croutons & housemade caesar dressing
grilled chicken 6, shrimp 7, salmon 12

SPRUCE CHOP SALAD 17
Iceberg, chicken breast, bacon, blue cheese, tomato, buttermilk dill ranch & onion straws

SANTORINI SALAD 16
Artisan romaine, feta, tomato, red onion, dill, pepperoncini, beets, housemade greek dressing. add grilled chicken 6, shrimp 7, salmon 12

DESSERT

CHEF'S DESSERT 11
SEASONAL CHEESECAKE 15
PINEAPPLE UPSIDE DOWN CAKE 10

LARGE PLATES

CHARGRILLED SHRIMP 29
Chargrilled shrimp, homestyle grits, cowboy butter, herbs

LONDON STYLE FISH & CHIPS 24
Hand battered haddock served with tallow fries, creamy lemon coleslaw, charred lemon, & tartar

FISH TACOS 24
Three flour tortillas filled with crispy beer-battered haddock, spicy red cabbage slaw, citrus avocado crema, served with cotija & lime fries

STEAKHOUSE BURGER 19
Our custom beef blend cooked to order & topped with cheddar, lettuce, tomato, onion, pickle, & our signature burger sauce on a sesame seed bun . Served with tallow fries

THE SM“ASH” BURGER 19
Two smash patties topped with American cheese, caramelized onion, pickle, & our famous burger sauce. Served with tallow fries

FIRECRACKER SMASH 19
Two smash patties topped with American cheese, cold pickled honey jalapeno, shredded lettuce, & chaos sauce. Served with tallow fries

CHARBROILED SALMON 29
Charbroiled salmon in a horseradish honey mustard served with grilled asparagus & roasted potatoes

THE BLUEPRINT 21
Grilled chicken breast, bacon, gruyere, topped with lettuce, tomato, pickle & honey mustard on a sesame brioche bun Served with tallow fries

STEAK FRITES 37
Served with tallow fries & house compound butter

LEON'S CHICKEN TENDERS 19
Four hand breaded chicken tenders, your choice of potato, red cabbage slaw & buttermilk dill ranch

MEDITERRANEAN LAMB CHOPS 49
Marinated lamb chops served medium + with charred lemon, asparagus, & lemon herb potatoes

PASTA

Add shrimp \$7 Add Chicken \$6 Add Salmon \$12

PASTA ROSA 19
Fettuccini, palomino, basil & parmesan

MUSHROOM PASTA 21
Fettuccini, sauteed mushroom blend, parmesan, basil, cream

STEAK & PASTA 41
Medium rare steak served on top of fettuccine tossed in housemade pesto





COCKTAILS

New Old Fashioned 13

irish whiskey, angostura bitters, lemon simple

Espresso Martini 14

coffee liqueur, vodka, espresso, simple

Kentucky Buck 12

bourbon, lemon, simple, strawberry, angostura bitters

Midnight Manhattan 14

bourbon, amaro, blood orange liqueur, cherry liqueur, orange bitters, orange peel

Spicy Pineapple Margarita 14

tequila blanco, jalapeno, pineapple, lime, cointreau, ancho chili liqueur, agave, tajin rim

In Cold Blood 14

rye whiskey, cynar, sweet vermouth

Limoncello Spritz 12

zonin prosecco, elderflower liqueur, soda, mint

Rosemary's Baby 11

vodka, rosemary simple, lime, soda

Forgive Me El Guapo 14

cantelope & jalapeno infused tequila, honey, orange liqueur, tajin rim

Corpse Reviver 15

absinthe wash, gin, lillet blanc, orange liqueur, lemon

Moscow Lunch 12

vodka, ginger juice, lime

WINE

glass/bottle

The Crossings 2023 Sauvignon Blanc (NZ) 9/31

Loren Crossing Oakville 2024 Sauvignon Blanc (CA) 14/44

Barone Fini 2023 Pinot Grigio (IT) 9/33

Cave De Lugne 2022 Chardonnay (FR) 11/38

Fluers De Praire 2024 Rose (FR) 11/38

Zonin Prosecco (IT) 9/31

Old Soul 2021 Cabernet Sauvignon (CA) 10/36

The Calling 2021 Cabernet Sauvignon (CA) 19/58

The Wines of Francis Coppola 2023 Pinot Noir (CA) 9/31

Pike Road 2023 Pinot Noir (OR) 14/44

BEER

Seasonal Draft 6.5

Peroni Draft 6.5

Griffen Claw Norm's Raggedy Ass IPA 7

Deschutes Fresh Squeezed IPA 6

Modelo Mexican Lager 5.5

Garage Beer Small Batch Light Beer 6

Farmington Brew Co. Rotating (16 oz) 8

Athletic Lager N/A 6

Heineken N/A 6

N/A COCKTAILS

That's My Jam 9

lemon, blackberry jam, soda, rosemary, black pepper

Basil Smash 9

fresh lemon, fresh basil, simple, soda

Tiki Spritz 9

grapefruit, lime, cinnamon, soda