

SMALL PLATES

- Burrata Bruschetta** marinated tomato, onion, olive oil, fresh basil, burrata, grilled flatbread
- Hummus Plate** roasted garlic hummus, peppadew relish, cucumber, warm pita
- Fried Roman Artichokes** marinated and fried golden brown, served with a lemon ancho aioli
- Spicy Habanero Mac Balls** panko crusted, habanero cheese sauce, jalapeno, sweet Thai chili sauce
- Tempura Cauliflower** choice of: yellow curry & Sriracha yogurt sauce **OR** Frank’s sauce & blue cheese dressing

SOUPS & SALADS

- Tomato Basil Soup** Soup of the Day
- Everything House Salad** romaine, cucumber, red onion, tomato, feta, everything bagel croutons, everything dressing
- Caesar** romaine hearts, shaved parmesan, croutons, lemon garlic Caesar dressing
add grilled or blackened fresh NW salmon add grilled or blackened chicken breast
- Autumn Spinach Salad** fresh baby spinach, grilled chicken, gorgonzola, gala apple, praline, bourbon maple vinaigrette
- Grills Steak Salad*** 8oz sirloin, romaine, bleu cheese, avocado, tomato, olives, red onion, bleu cheese vinaigrette

FLATBREADS

- Margherita** marinara, fresh mozzarella, roasted Fontanella tomatoes, basil
- Meatlover’s** garlic cream sauce, imported Italian sausage, pancetta, prosciutto, mozzarella, fresh herbs
- Funghi** truffle cream sauce, sauteed porcini and cremini mushrooms, mozzarella, arugula, balsamic glaze

ENTREES Start with a cup of tomato basil soup, soup of the day, house salad or Caesar salad

- Bourbon Mustard Meatloaf** signature house made meatloaf, garlic mashed potatoes, seasonal vegetables, topped with onion rings and bourbon mustard sauce
- Grilled NW Salmon** (gf) sweet chili glazed salmon, coconut jasmine rice, roasted bok choy and baby carrots
- Grilled 12oz New York** (gf) garlic mashed potatoes, seasonal vegetables
- Grilled Pork Ribeye** (gf) Tender grilled pork ribeye, garlic mashed potatoes, seasonal vegetables, stoneground mustard beurre blanc
- Alaskan Cod & Chips** choice of 2 or 3 pieces of premium sustainably caught wild Alaskan cod, ale battered, fries, everything coleslaw, tartar sauce
- 3 Pig Habanero Mac & Cheese*** Flagship, bacon, pork, prosciutto, and jalapenos in a creamy habanero cheese sauce
- Surf & Turf Tagliatelle** large buttery prawns, Italian sausage, tagliatelle tossed in a light pesto cream sauce, confit tomatoes, parmesan cheese, grilled bread
- Winter Gnocchi** pan-seared fresh pillows tossed in a brown butter sage cream sauce, roasted butternut squash, sauteed spinach, parmesan, grilled bread
- Baked Bolognese** Beef and pork red sauce, rotini, mozzarella, parmesan, Boursin cheese, fresh herbs, grilled bread 19

BURGERS 1/3rd pound patty, local organic bun, hand-cut fries with garlic-black pepper salt.

Start with a cup of tomato basil soup, soup of the day, house salad or Caesar salad

Sub gluten free bun Add bacon Sub Impossible patty Add avocado Add mushrooms Add grilled onions

- Classic Cheeseburger*** cheddar, tomato, red onion, lettuce, 1000 island
- Mushroom Bleu*** sauteed mushrooms, bacon, gorgonzola, caramelized onion, arugula with blue cheese vinaigrette, roasted garlic mayo
- TexMex*** cowboy rubbed beef patty, Pico de Gallo, grilled cotija, romaine leaf, chipotle mayo

SANDWICHES Local organic breads, hand-cut fries with garlic-black pepper salt. Make any sandwich a wrap!

Start with a cup of tomato basil soup, soup of the day, house salad or Caesar salad

Sub gluten free bun Add bacon Sub Impossible patty Add avocado Add mushrooms Add grilled onions

- Grilled Chicken Club** bacon, lettuce, tomato, red onion, Swiss cheese, chipotle mayo, ciabatta
- Prime Dip*** thin sliced roasted beef, Swiss cheese, horsey sauce, grilled ciabatta, herbed au jus
- Beecher’s Inside-Out Grilled Cheese** parmesan crusted sourdough, Flagship, mozzarella, Tomato Basil Soup