

Lizzie Keays

CHEF & OWNER BILLY TRUDSOE

STARTERS

Gf B. True Wings

Dry Rubbed - Vegetable Crudite -
Bleu Cheese Dressing - B.True Sauce - 18

Gf Shrimp Cocktail

Poached Chilled - Charred Lemon - Thai
Chili Cocktail Sauce - 19

Gf Diver Scallops

Corn Puree - Crispy Hickory Bacon -
Corn Salsa - Market Price

VEGAN Backwoods Flatbread

Vegan Mozzarella - Baby Spinach - Pickled
Red Peppers - Walnut/Sun Dried Pesto -
Balsamic Glaze - 19

Tuna Toastinis

Sesame Encrusted - Cucumber Slaw -
Wasabi Aioli - Honey Soy Reduction - 18

Gf**VEGAN** Risotto

Walnut/Sun Dried Tomato Pesto - Baby
Spinach - Butternut Squash - Cremini
Mushrooms - Vegetable Stock - 20

Clam Chowder

(6) Little Neck Clams - Grilled Corn -
Roasted Cauliflower - Crispy Hickory Bacon
- Lemon Herb Cream - Garlic Crostini - 19

V Baked Brie

Berry Compote - Roasted Pecans - Fig Jam -
Craisins - Garlic Crostini - 21

V Roasted Beet Hummus

Pickled Red Onion - Pickled Bell Pepper - Everything Seasoned Flatbread Cracker - 17

SALADS

Gf**VEGAN** Lizzie Keays

Little Leaf Lettuce - Cherry Tomatoes -
Cucumbers - Red Onion - Shredded Carrots -
Choice of Dressing - 15

Gf Up North Salad

Little Leaf Lettuce - Grilled Corn Salsa -
Cherry Tomatoes - Cucumbers -
Bleu Cheese Crumbles - Fried Onions -
Truffle Parmesan Dressing - 18

Gf**V** Pickled Bell Pepper

Little Leaf Lettuce - Smoked Feta Cheese -
Butternut Squash - Red Onion - Pecans -
Bleu Cheese Dressing - 17

V Roasted Beet & Watermelon

Little Leaf Lettuce - Smoked Feta -
Cucumber - Pickled Red Onion -
Mint Berry Vinaigrette - 17

Dressings - Truffle Parmesan - Bleu Cheese - Maple Dijon - Mint Berry

Add Ons - Duo Scallops MP - Grilled Chicken Breast 9 - (3)Jumbo Shrimp 14 - Ribeye 34 -
Salmon 23 - Ahi Tuna 11

ENTRÉES

Gf Black Forest Chicken

Parmesan & Basil Egg Battered -
Cremini Mushrooms & Baby Spinach Risotto -
Sherry Beurre Blanc - 31

Gf Pork Ribeye

Charbroiled - Grilled Corn -
Roasted Garlic Mashed Potatoes -
Sweet Pea & Carrot Julie Sauce - 28

Jumbo Shrimp

Sautéed - Smoked Feta - Cherry Tomatoes -
Butternut Squash - Sweet Peas -
Sherry Butter Sunday Sauce - Spaghetti - 34

VEGAN Jja Jang Noodles

Butternut Squash - Cauliflower -
Baby Spinach - Cherry Tomatoes -
Sesame Seeds - Thai Chili Sauce - 27

Gf Dijon Walnut Crusted Salmon

Baby Bakers - Grilled Broccolini -
Bourbon Glaze - 32

Diver Scallops

Pan Seared - Wilted Baby Spinach -
Crispy Bacon - Grilled Corn -
Roasted Garlic Cream - Gnocchi
- Market Price

Gf Beef Ribeye

Grilled - Cauliflower Puree -
Bacon Peach Jam - Broccolini - Veal Demi
- 42

V Mushroom Ravioli

Cremini Mushrooms - Cherry Tomatoes -
Wilted Baby Spinach - Smoked Feta -
Walnut & Sun Dried Tomato Pesto Cream - 34

Chicken Parmesan

Italian Breaded Chicken Breast -
Walnut Sun Dried Tomato Pesto Marinara -
Provolone - Spaghetti - 28

Sesame Tuna

Couscous Salad - Cucumber Slaw - Honey Soy
Reduction - Wasabi Aioli - 33

HAND HELDS

(Served With Chips & Pickle)
Sub GF Bun - 3

Factory Burger

Cherry Tomato - Little Leaf
- Provolone - Garlic Aoli -
Potato Bun - 17

Downtown Chicken

Grilled Chicken Breast -
Bacon Peach Jam -
Caramelized Onion - Smoked
Gouda - Potato Bun - 18

Ahi Tuna

Sesame Encrusted - Cucumber
Slaw - Little Leaf - wasabi
Aioli - Honey Soy Reduction
- Potato Bun - 21

SIDES

BROCCOLINI 8 - GRILLED CORN 6 - SIDE SALAD 7 - CREMINI MUSHROOMS 6 -
CARAMELIZED ONION - 5 - ROASTED GARLIC MASHED - 7 - BABY BAKERS 7 - CROSTINI - 6
DINNER BREAD - 7 COUSCOUS SALAD - 7
-SUMMER 25' DINNER MENU