



Autumn Menu

Suggested beverage pairings:

(C) Cocktail

(W) Wine

(B) Beer

Small Plates

TROUT CAKES 17

Served with remoulade hollandaise

(W) Optimist Sauvignon Blanc- Central Coast, CA

SPINACH & ARTICHOKE DIP VG 12

Creamy spinach and artichoke dip.
Served with warm pinsa flatbread.

BENTON'S BACON FLATBREAD 17

Brie, onion jam, arugula, chipotle apple butter.

(C) Grilled Peach Sour

STUFFED PEAR VG · GF 14

Arugula, toasted walnuts, & balsamic pear glaze.

(C) Spiced Pear Martini

PEACH STREET BEER CHEESE 14

Featuring Sweetwater Valley Farm's cheeses.

WINGS BONE-IN / BONELESS 12

Served with celery & dipping sauce.

spicy peanut · chipotle habanero · hot honey

Salads

GOLDEN BEET & FIG VG · GF 13

Goat cheese, toasted walnut, dried fig,
arugula, apple-champagne vinaigrette

(C) Fig & Thyme Gin Smash

CLASSIC CAESAR 11

Romaine tossed in Caesar dressing with
parmesan and croutons.

FARMHOUSE VG · GF 10

Mixed greens, tomato, cucumber, onion,
carrot & egg.

PROTEIN ADD-ONS

+5 CHICKEN **+9 SHRIMP**

+3 CHICKPEA **+5 BACON**

+13 SALMON

Weekly Specials

Reserved space for chef specials

& bar program features.

Ask your server for tonight's card.

Tacos

SHRIMP 15

Grilled or blackened shrimp, greens & bang bang.

(C) House Margarita

PORK BELLY 17

Chipotle-apple butter, cotija, pickled red onion

(B) Hippies & Cowboys IPA

Sandwiches & Burgers

CUBAN 17
Slow-roasted pork, Black Forest ham, Swiss cheese, pickles & mustard on Cuban roll.

REUBEN 19
House cured corned beef brisket, Jarlsberg, sauerkraut, & Russian dressing, on marbled rye.

STEAK SANDWICH* 20
Sliced steak, grilled onions, horseradish aioli, & arugula, on focaccia. Served with jus.
(W) Finca La Linda Malbec — Luján de Cuyo, Argentina

APPLE & BACON 15
Green apple, bacon, brie, arugula, & chipotle apple butter, on marbled rye.
(C) Crimson Moon Red Sangria

PEACH STREET BURGER * 17
8oz Hereford patty, special sauce, Cooper sharp cheese, LTPO on brioche.
Add egg +2 · bacon +2 · Benton's +3*

MUSHROOM BURGER* 18
Jarlsberg, mushroom-onion jam, garlic aioli, greens, & crispy shallots on brioche.
(W) Chloe Merlot - Central Coast, CA

VEGAN & GLUTEN-FREE SUBS

- Swap for a black bean & quinoa patty
- Swap any bun for a GF / vegan bun, or a bed of mixed greens.
- Ask your server for other vegan options

Mains

ANCHO PORK TENDERLOIN* 22
Brown butter spaetzle, pickled red onion, tart cherry gastrique, crispy shallots.
(C) Smoked Old Fashioned

GRILLED SALMON* GF 25
Pumpkin seed & sage gremolata, with maple-honey butter.
Served with rice and one side.
(W) A-Z Chardonnay - Oregon

PECAN CRUSTED RAINBOW TROUT 21
Stone-ground mustard sauce. Served with rice and one side.
(W) Silvergate Pinot Grigio

FISH & CHIPS 17
Beer-battered wild Alaskan pollock, with lime aioli & fries
(B) Hippies & Cowboys IPA

DUCK & HONEYNUT SQUASH CANNELLONI 29
Bechamel, chili oil, gremolata.
Served with a side salad.
(W) Decoy Duckhorn Pinot Noir - CA

BISTRO FILET* GF 36
Broccolini, creamy porcini grits, & bordelaise.
(W) Reva Nebbiolo d'Alba - Piedmont, Italy

FALAFEL BOWL GF V 17
Arugula, wild rice, cucumber, tomato, carrot, sesame seed, spicy tahini.
(W) Bordeaux Claret Rose

Sides

FRENCH FRIES	6	SWEET POTATO FRIES GF	7	TRUFFLE FRIES	8
BROCCOLINI GF V	7	BACON BRUSSELS SPROUTS	8	HERBED POTATOES GF	7
CAESAR SALAD	6	GOLDEN BEET & FIG	8	RICE GF · V	5
HOUSE SALAD GF VG	6	PORCINI GRITS GF VG	7	SPAETZLE VG	7

VG Vegetarian **V** Vegan

GF Gluten-Free ***** Cooked to order

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**We fry in peanut oil.

**We cannot guarantee any product is safe for guests with peanut, tree-nut, soy, milk, egg or wheat allergies — please tell your server.

**Parties of six or more may have gratuity included.