



## APPETIZERS

**Hummus Platter** (Serves 3-4) **\$20**

Rotating seasonal hummus with fresh vegetables, olives, naan

**Small Provisions** (Premium Charcuterie | Serves 2-3) **\$22**

Fruit, nuts, coupla cheeses, some meat, a chutney (ask for the flavor), little breads, with fermented, pickled things

**The Poutine** **\$21**

Braised Short Rib, Fries, gravy, cheese curd and a poached egg

**The Fried Tofu** **\$9**

Served with sweet chili sauce

**Wings** **\$9**

- Thai PB & J                      ■ Jerk                      ■ Special
- Honey Garlic                      ■ Buffalo

**The Nachos** **\$12**

Ground beef, black beans, grilled corn, black olives, sour cream, guacamole, queso

**Fry Me to the Moon** **\$8**

Big ol' plate of fries

- Add Queso \$2

**The Popcorn Shrimp** **\$12**

With cocktail sauce, lemon wedge

## SOUP & SALADS

**Bowl of Soup** **\$10**

**House Salad** **Small \$6 | Large \$10**

Lettuce, tomato, onion, cucumber, cheddar, bacon, house-made crouton

**Caesar Salad** **Small \$6 | Large \$10**

You know... plus the house-made croutons

**Spinach Salad** **\$14**

Spiraled beets, almond slivers, fresh berries, and goat cheese with house vin

- Add Steak \$6 | Chicken \$4 | Fried Tofu \$4

**Elote Quinoa Salad** **\$16**

Corn, Quinoa, Black Beans, Pico, Arugula, Avocado, Cotija, tortilla strips, cilantro lime dressing

- Add Steak \$6 | Chicken \$4 | Fried Tofu \$4

**Burrata Salad** **\$15**

**A bigger version of a serious favorite!** House-mixed greens, burrata, shaved manchego, grapefruit, avocado, crushed pistachio, apple cider vinegar gastrique

## BURGERS

Make it a double \$5. All burgers served with fries

**The Basic** **\$14**

Lettuce, tomato, onion, pickle

- Add Cheese \$2

**The Big Nasty** **\$18**

Bacon, cheddar, onion ring, fried egg, barbecue sauce

**The Portabello Peach Burger** **\$15**

Mushroom, Guacamole, grilled and fresh peach, lettuce, pico on ciabatta (Vegan)

**The G.O.A.T** **\$16**

Goat cheese, pepper jelly, lettuce, tomato, red onion

## ENTRÉES

**Tenderloin** **\$32**

**T-Bone** **\$40**

**Rotating Weekly Beef Special** **\$MP**

**Pork Loin** **\$28**

Roasted smashed Red Potato Radish, garnished with parmesan and herb butter, seasonal vegetable with peach onion sage glaze, crushed pistachio

**Fish** **\$MP**

**Duck Breast** **\$32**

Smoked plum glaze, shiitake scallion Farro with sesame garlic sugar snap peas and carrot shreds

**Banh Mi** (Served Chilled) **\$20**

Buckwheat soba noodles, pickled watermelon radish and carrot, julienned daikon, red cabbage, mung beans, cucumber ribbons and thai basil

- Add Pork Belly \$6 | Tofu \$4

**Bucatini Pesto** **\$24**

Hemp seed pesto, drizzled with olive oil and

- Add Ricotta \$4 | Redneck Sausage \$5 | Chicken \$4

**Rigatoni Bolognese** **\$26**

Confit tomato, mushroom, celery, onion, beef in san marzano sauce topped with grated parm

- Add burrata \$4 | Redneck Sausage \$5

## DRINKS



**Lucia's** **\$3/cup**

Warming spice, dried fruit, brown sugar

**French Press (Serves 4)** **\$8**

**Brewed Iced Tea** **\$2**

**Soda Pop** **\$2**

Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer