



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