

SMALL PLATES

BRUSSELS SPROUTS – \$10

Bacon, walnuts, mustard seed

BURRATA – \$10

Eggplant caponata, basil oil, crispy parmigiano

BUTTERNUT SQUASH BISQUE \$6

Pumpkin seed, EVOO

CRISPY ARTICHOKE – \$10

Garlic aioli, lemon, sage

LARGE PLATES

FALL SALAD – \$10

Cranberry, apple, walnut, goat cheese, white balsamic

SALMON – \$14

Dill potato salad, salsa verde, marinated radishes

CHICKEN COBB SALAD – \$12

Tomato, bacon, avocado, hard egg, blue cheese crumbles

STEAK & FRITES – \$15

Angus chopped steak, hand cut fries, malt aioli, house steak sauce

GRAIN SALAD – \$12

Farro, barley, quinoa, hummus, marinated vegetables, feta, flatbread

TURKEY CLUB WRAP – \$12

Swiss, bacon, greens, tomato, mayo

SWISS CHARD CANNELLONI – \$12

Plum tomato sauce, garlic, pecorino

ANGUS ROAST BEEF SANDWICH – \$13

Horseradish cream, apple onion jam, gruyere, greens

WOOD- FIRED PIZZA

MARGHERITA – \$15

Fresh mozzarella, tomato sauce, basil, EVOO

PEPPERONI – \$16

Fresh mozzarella, tomato sauce, oregano, pecorino

MUSHROOM – \$17

Fresh mozzarella, garlic puree, oregano, truffle oil