

SHARE.

CHICKPEA FRIES (v) (g) 10.
whipped feta, za'atar, lemon

WOOD FIRED VEGGIES (v) (g) 11.
heirloom carrots & cauliflower, roasted
garlic yogurt, chili vinaigrette

HOT QUESO DIP & CHIPS (v) (g) 12.

STUFFED PEPPADEWS (v) (g) 6.
feta, honey

2 CRISPY SHRIMP TACOS 12.
guacamole, red onion, aji crema

MEATBALLS 11.
fresh mozzarella, parmesan, basil

CHARRED BROCCOLI (v) (g) 9.
chimichurri sauce

TRUFFLE FRIES (v) (g) 9.
parmesan, herbs, rosemary aioli

CRISPY CALAMARI 13.
tartar, banana peppers

WINGS (g) 12.
chimichurri, parmesan, lemon

WILD MUSHROOM FLATBREAD (v) 16.
fontina, ricotta, caramelized onion, truffle oil

HAWAIIAN BBQ FLATBREAD 15.
bacon, ham, jack cheese, mozzarella,
charred pineapple, onion-pepper pickles

TOMATO & MOZZARELLA FLATBREAD (v) 14.
basil, evoo
add meatball add pepperoni
add chicken sausage add bacon 2.

all flatbreads are available on a
gluten free basil crust

DINNER

GO GREEN.

CARROT-COCONUT SOUP (v) 8.
quinoa, nuts, seeds

FRENCH ONION SOUP 10.
gruyere croutons

KALE SALAD (v) (g) 13.
brussels sprouts, parmesan, hazelnuts, verjus

CLASSIC CAESAR 10.
parmesan, focaccia croutons
sub kale & brussels sprouts 2.

COBB SALAD (g) 16.
chicken, bleu cheese, bacon, avocado, tomato,
cucumber, egg, white balsamic vinaigrette

GREEK SALAD (v) 13.
feta, za'atar pita chips, peppadew hummus, olives, onion,
tomato, cucumber, creamy feta dressing

add falafel 6.add chicken or *shrimp or veggie burger 7.
add *salmon 9.add seared *tuna or steak 10.

HOLD.

HOUSE VEGAN BURGER (v) 14.
avocado salsa, zucchini slaw, greens

FALAFEL PLATE (v) 16.
spinach falafel, tzatziki, walnut muhammara,
cucumber, olive, arugula, mini pitas

SMOKY PEPPER GRILLED CHEESE (v) 13.
manchego, house boursin, crispy shallots,
smoky pepper jam, chips & greens

***BASIC BURGER 16.**
cheddar, LTO, fries

***BLEU BURGER 18.**
creamy bleu cheese, roasted mushrooms,
onion jam, fries

***BACON BBQ BURGER 18.**
american, sweet bbq, sriracha ranch,
crispy onions strings, fries

REUBEN 15.
sauerkraut, swiss, 1000 island, chips & greens

BIGGER.

WILD MUSHROOM AGNOLOTTI (v) 19.
peas, pecornio

BOLOGNESE 21.
veal, pork, beef, rigatoni, mascarpone, parmesan, herbs

***10 OZ PRIME SKIRT STEAK 29.**
truffle fries, chimichurri, rosemary aioli

NFC 19.
fried chicken, gravy, biscuit, mashed potatoes, slaw

***MISO GLAZED SALMON (g) 26.**
sticky rice, ginger lemongrass broth, bok choy

B&E ROASTED CHICKEN 21.
toasted farro, spinach, cranberries, beets,
butternut squash, brussels sprouts, cider

*Consumer Advisory: These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order,
please inform your server
if a person in your party has
a food allergy.

(v) vegetarian (g) available gluten free

A 3% Kitchen Team Administration fee will be added to your bill. This fee will solely benefit our Kitchen Team in the form of increased wages, benefits, and a sustainable schedule. This fee does not represent a tip or service charge for waitstaff employees, service employees, or service bartenders.

Please see our website for additional details.
Thank you in advance for your support & your patronage.