
STARTERS
Black Bean and Chipotle : ${ }^{\circ}$
Hummus
with blue corn chips and salsa verde
Fresh Kettle Chips :
with traditional french onion dip
Firecracker Shrimp
fried battered shrimp, Kwang's thaichili sauce, and ginger cabbage slaw
Pretzel Sticks $\Downarrow$
4 salted pretzel sticks and double stitch beer cheese
Tomato Mozzarella $\downarrow$
beirloom tomato, burrata, micro basil,balsamic reduction, extra virgin oliveoil, and crostini
SALADS
Baby Arugula Salad (:) coppa, blackberries, goat cheese, toasted hazelnuts, and orange vinaigrette
House Salad $\downarrow$mixed greens, cucumber, heirloomgrape tomatoes, balsamicvinaigrette, and garlic herb croutons
Caesar Salad $\downarrow$9
traditional caesar dressing,parmesan, and garlic herb croutons
Add Ons
chilled smoked chicken breast salmon cake ..... 4.50 ..... 6
SOUP
French Onion Soup8herbed garlic croutons, provolone,swiss, and parmesan

## ENTREES

Pork Tenderloin Sliders
crispy breaded pork tenderloin, shredded lettuce, roma tomatoes, and whole grain aioli served with fries

Shaved Ribeye Sliders
horseradish cream and swiss on mini brioche buns served with fries

Balsamic Grilled Chicken (:) balsamic grilled chicken breast, peach and tart cherry compote, and jasmine rice
Grilled 10 oz Ribeye
smashed baby potatoes, parisian
carrots, and truffled port demi

Chorizo Fried Rice (3) shrimp, scallops, chorizo, peas, carrots, saffron aioli, and micro greens

Summer Campanelle Pasta $\nabla$ sweet corn, heirloom tomatoes, basil grated parmesan, and roasted garlic tomato jus

## Glazed Fisher Farms Pork (:) Chop

blueberry and lavender glaze, jasmine rice, and charred haricots verts

## Blackened Fish Tacos

blackened mahi mahi, shredded cabbage, avocado mango salsa, pickled red onions, flour tortillas, and jasmine rice

Crispy Salmon Cakes
16
pimento cheese spread, green tomato and cucumber relish, and sweetie drop peppers
(\%) made without gluten $\Downarrow$ vegetarian

