

DINNER MENU

STARTERS		ENTREES	
Black Bean and Chipotle **\psi\$	10	Pork Tenderloin Sliders	17
Hummus with blue corn chips and salsa verde		crispy breaded pork tenderloin, shredded lettuce, roma tomatoes, and	
Fresh Kettle Chips * *	7	whole grain aioli served with fries	
with traditional french onion dip		Shaved Ribeye Sliders	18
Firecracker Shrimp	12	horseradish cream and swiss on mini brioche buns served with fries	
fried battered shrimp, Kwang's thai chili sauce, and ginger cabbage slaw		Balsamic Grilled Chicken 🔹	17
Pretzel Sticks ♥	11	balsamic grilled chicken breast, peach and tart cherry compote, and jasmine rice	
4 salted pretzel sticks and double stitch beer cheese			
		Grilled 10oz Ribeye 🔹	26
Tomato Mozzarella ₩	11	smashed baby potatoes, parisian carrots, and truffled port demi	
heirloom tomato, burrata, micro basil, balsamic reduction, extra virgin olive oil, and crostini			
		Chorizo Fried Rice (2)	20
SALADS		shrimp, scallops, chorizo, peas, carrots, saffron aioli, and micro greens	
Baby Arugula Salad 🕸	12		
coppa, blackberries, goat cheese,		Summer Campanelle Pasta 🛭	17
toasted hazelnuts, and orange vinaigrette		sweet corn, heirloom tomatoes, basil grated parmesan, and roasted garlic tomato jus	
House Salad ♥	7		
mixed greens, cucumber, heirloom grape tomatoes, balsamic		Glazed Fisher Farms Pork 🔹 Chop	19
vinaigrette, and garlic herb croutons		blueberry and lavender glaze,	
Caesar Salad ♥	9	jasmine rice, and charred haricots verts	
traditional caesar dressing, parmesan, and garlic herb croutons		Blackened Fish Tacos	20
		blackened mahi mahi, shredded	
Add Ons		cabbage, avocado mango salsa, pickled red onions, flour tortillas, and jasmine rice	
chilled smoked chicken breast salmon cake	4.50 6		
sammen cake		Crispy Salmon Cakes	16
SOUP	8	pimento cheese spread, green tomato and cucumber relish, and sweetie drop peppers	
French Onion Soup			
herbed garlic croutons, provolone, swiss, and parmesan		made without gluten V vegetaria	: n