

ENTREES

Fried Cod Sliders with Brussels Sprout-Carrot Slaw, Orange Caraway Mayo and Kettle Chips
\$11.00

Garlic Roasted Shaved Ribeye Sliders with Triple Garlic Aioli, Sharp Cheddar and Fries
\$12.00

Sweet Potato Gnocchi, Corn, Lima Beans, Butternut Squash, Olive Oil, Manchego and Roasted Mushrooms
\$16.00

Smoked Chicken Flat Bread with Boursin, Butternut Squash, Grilled Red Onions, Sage and Parmesan
\$12.00

Chorizo Fried Rice, Peas, Carrots, Shrimp, Bay Scallops, with Herb Salad and Garlic Aioli
\$17.00

Drop Kick Chicken and Waffle with Cinnamon and Chipotle Maple Glaze
\$16.00

Salmon Cakes with Whole Grain Mustard Tarragon Aioli and Apple, Almond and Rice Salad
\$15.00

Burger of the Week

Call for this weeks burger

Soup of the Week

Call for this weeks Soup

Tonight's Specials

Call for this weeks specials

DESSERTS

Call for this weeks desserts

STARTERS

Charcuterie Board

Rotating Selection of 2 Artisan Cheeses and 3 Artisan Meats Accompanied by Superfly IPA Mustard, Sour Cherry Spread, Pickles, Crackers, and Mini Naan

\$16.00

Firecracker Shrimp with Kwang's Thai Chili Sauce, and Ginger Cabbage Slaw

\$10.00

Mini Baked Brie with Orange Marmalade, Marcona Almonds, Black Mission Figs and Baguettes

\$12.00

Kettle Chips and Onion Dip

\$6.00

3 Pepper Crusted Pretzel Braids with Double Stitched Beer Cheese Dip

\$9.00

Pumpkin and Chipotle Hummus with Roasted Pumpkin Seed Oil, Pepitas, Queso Fresco and Blue Corn Chips

\$9.00

SOUP & SALADS

French Onion Soup with Herb Garlic Croutons, Gruyere and Swiss

\$7.00

Mixed Field Greens with Toasted Walnuts, Blue Cheese, Vanilla Soaked Pears, Dried Cranberries, and Roasted Apple Vinaigrette

\$8.00

Add Grilled Chicken \$3.00

Add Salmon Cake \$6.00

Caesar Salad with Shaved Parmesan and Herb Garlic Croutons

\$7.00

Add Grilled Chicken \$3.00

Add Salmon Cake \$6.00