

DINNER MENU

STARTERS		SOUP	
Giant Pretzel 🖗	11	French Onion Soup 📥	8
With Double Stitch Beer Cheese, and Whole Grain Mustard		Herbed Garlic Croutons, Provolone, Swiss, and Parmesan	
Fresh Kettle Chips * F	7	ENTREES	
With Traditional French Onion Dip		BBQ Pork Sliders	16
Firecracker Shrimp Fried Battered Shrimp, Kwang's Thai Chili Sauce, and Ginger Cabbage Slaw	13	Apple Celery Slaw and Sharp Cheddar, Served with Fries	
		Shaved Ribeye Sliders	18
Dirty Martini Dip ₩	12	Lemon-Caper-Mustard Aioli, and Gruyere, Served with Fries	
Creamy Blue Cheese Dip, Green Olives, Haberdasher Gin, Olive Oil Sweetie Drop Peppers, Pretzel Rods, and Flatbread Crackers Pork Rillettes		Applewood Smoked Chicken ** Breast	22
	13	Roasted Chestnut Mashed Potatoes, Brussels Sprouts, and Bacon Jam	
Shredded Slow Cooked Pork Spread, Cornichons Pickled Red Onions, Sweetie Drop Peppers, Whole Grain Mustard, and Rosemary Crackers		Pan Sauce	19
		Bacon Wrapped Meatloaf Mushroom Cream Gravy, Mashed Potatoes, and Green Beans	
Crispy Fried Brie V	14	Chorizo Fried Rice 🏽 📹	21
Peppered Cranberry Compote, Ginger Apple Puree, Pecans, and Sliced Baguette		Shrimp, Scallops, Chorizo, Peas, Carrots, Saffron Aioli, and Micro Greens	
SALADS		Seared Red Snapper *	23
Kale and Mixed Green Salad 🔹	14	Jasmine Rice, Broccolini, Hollandaise, and Red Wine Tomato	
Toasted Pinenuts, Lemon Pickled Fennel, Pesto Stuffed Burrata, Shaved Prosciutto, and Roasted Red Pepper Vinaigrette House Salad V		Emulsion	
		Grilled Pork Ribeye (*)	24
	7	Mashed Potatoes, Spiced Cider Demi, and Fried Baby Carrots	
Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Balsamic Vinaigrette, and Garlic Herb Croutons	•	Sweet Potato Gnocchi 🛭	20
		Spinach, Roasted Mushrooms, Marsala Cream Sauce, and Fried	
Caesar Salad ♥ 🗖	9	Sage	
Traditional Caesar Dressing, Parmesan, and Garlic Herb Croutons		Crispy Salmon Cakes	16
Add Ons		and Chervil	
Chilled Smoked Chicken Breast	5	🏈 Made Without Gluten 🤍 Vegetar	i a n
Salmon Cake	6	GFE Signature Dish	