

Nuts & Bolts

Sundried Tomato & Prosciutto Meatloaf

tender, oven baked sirloin, spicy italian sausage & lean turkey topped with tomato brown gravy and parmesan \$16

Rosemary Chicken Confit

crisp & tender, roasted half chicken, perfectly seasoned in a pearl onion & white wine broth (GF) \$15

Peppercorn Crusted Filet

8oz. beef tenderloin with jouse de boeuf, red wine & mushroom reduction (GF) \$29

Bourbon Maple Pork Chop

14oz. smoked, maple & onion basted chop with bourbon apple chutney (GF) \$19

Grilled Ahi or Salmon Steak

8oz. wild caught filet, finished with lemon, olive oil & thyme jus (GF)** \$21

Provisions

3 Pig Truffled Mac & Cheese *AWARD WINNER*

smoky diced bacon, pancetta, honey ham & white truffle oil \$12

French Onion Mac & Cheese

white wine & creamy gruyere cheese sauce, topped with toasted onion bits (V) \$10

Pomodoro Primavera

gnocchetti pasta, citrus & olive oil, fresh heirloom & sun dried tomatoes, seasonal veggies, wilted greens, topped w/ricotta & parmesan (V) \$14

Eggplant Napoleon

bread crumb crusted eggplant, fresh ricotta, mozzarella, sharp provolone, fresh basil and home-made marinara (V) \$13

Pork Belly & Collard Green Smashed Potatoes

crisped pork belly & greens combined with buttery spuds (GFO)(VO) \$10

Stems, Stalks, Leaves & Roots

Bacon & Onion Braised Brussels Sprouts

caramelized garlic and balsamic dressing (GF)(VO)(VEO) \$10

Roasted Baby Potatoes

wedged potatoes, sweet grilled onion, garlic & herbs (GF)(VE) \$8

Skillet Seared Cauliflower

toasted pine nuts, golden currants, shallots & sea salt (GF)(VE)* \$9

Char-grilled Zucchini & Green Beans

capers, feta & toasted almonds (GF)(V)(VEO)* \$10

add grilled or fried chicken \$4, grilled tuna or salmon** \$8,
skewered grilled shrimp \$7

**undercooked meats, seafood & eggs may increase your risk of illness

