

## APPETIZERS

- Today's Soup 6  
Deviled Eggs 6  
Kimchi with crushed peanuts 5  
Chicken Liver Crostini 5  
Thick Cut Potato Chips with pan fried onion dip 6  
Crispy Sweet & Spicy Pork Belly kimchi, crushed peanuts,  
paradise farms pea shoots 13  
Organic Greens with tomato, cucumber and balsamic vinaigrette 6  
Crispy Hominy with chili & lime 5  
Chili Chicken Wings with creamy cucumbers 8  
Heirloom Tomato & Avocado Salad red onion, celery, meyer lemon vinaigrette 8
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## PIZZA

- Shiitake Mushroom with cave aged gruyere, caramelized  
onion & fresh thyme 15  
San Marzano Tomato, Fresh Mozzarella & Basil 14  
Shrimp & Chorizo with sautéed escarole, manchego cheese  
and toasted garlic 16  
Slow Roasted Berkshire Pork with mission figs, grilled onions,  
fontina cheese & fresh arugula 15

## SANDWICHES

- Niman Ranch Lamb Wrap on homemade curry flatbread with  
cucumber, red onion, raisins, pine nuts, lettuce, heirloom tomato &  
mint yogurt 14  
Harris Ranch Black Angus Burger house ground & served on a  
brioche bun 10  
add vermont white cheddar or blue cheese 2  
add house smoked bacon 3  
Grilled Local Fish of Today heirloom tomato, butter lettuce, slaw,  
herb mayo, toasted brioche 16  
Free Range Chicken Breast Salad Sandwich on grilled ciabatta  
with watercress & avocado 13  
Short Rib & Fontina Cheese Panini with grilled onions,  
arugula, heirloom tomato chutney 14  
Pulled Pork Sandwich with pickled red onion, creamy  
cucumbers & parsley sauce 12  
House Roasted Sliced Turkey Breast with cave aged  
gruyere cheese, lettuce, heirloom tomato & herb mayo 12  
Falafel Wrap on homemade flatbread with hummus, tomato,  
cucumber, tabouli & tahini 13  
Homemade Pastrami Sandwich on grilled ciabatta, cave aged  
gruyere cheese, red cabbage slaw, thousand island dressing, 14  
Deep Creek Ranch Grass-fed Double Burger with house  
smoked bacon & cheddar cheese 16  
Housemade Country Pâté Sandwich with mustard aioli,  
pickles, mango chutney, frisée 13  
all served with homemade french fries or greens

## SIDES

- Homemade Fries 5  
Wood Roasted Brussel Sprouts with pancetta  
& lemon aioli 8  
Wood Roasted Jumbo Asparagus 7  
Wood Roasted Fingerling Potatoes 6

## SALADS

- Rock Shrimp Salad with greens, avocado, mango,  
pickled pearl onion, toasted macademia, jade dressing 18  
\*Beet & Heirloom Tomato Salad with fresh hearts of palm,  
string beans, walnut vinaigrette, blue cheese 16  
\*Knife and Fork Greek Salad with heirloom tomato,  
cucumber, red pepper, red onion, kalamata olives, french feta &  
red wine vinaigrette 13  
\*Romaine Hearts with Caesar dressing & croutons 9  
\*Chopped Salad with tomato, avocado, cucumber, carrot,  
onion, olives, chickpeas & tahini dressing 11  
Tuna Niçoise with pickled red onion, fingerling potato, heirloom  
tomato, green beans, hard boiled egg, greens, balsamic  
vinaigrette & saffron aioli 16  
Spicy Grilled Beef Salad with kimchi cabbage, crushed  
peanuts & herbs 14  
\*Butter Lettuce Salad with orange, hazelnuts, avocados &  
shallot - hazelnut vinaigrette 11  
Grilled Harris Ranch Skirt Steak Salad with grilled onion,  
fregola, radish, arugula, fennel, citrus & olive tapenade 23  
\* add grilled free range chicken breast 6  
\* add grilled shrimp 8 \* add grilled sirloin 8

## ENTREES

- Pan Roasted 1/2 "Poulet Rouge" Chicken with wood  
roasted asparagus 19  
Rigatoni with pesto, grilled shrimp & tomato salad 19  
Harris Ranch Skirt Steak Frites  
with chimichurri 23  
Wood Roasted Local Fish of Today with sautéed escarole,  
grilled lemon and provençal vinaigrette PA.  
Penne with braised beef "sugo", homemade organic ricotta,  
lemon zest & parmigiano 18  
Wood Roasted 12 oz Harris Ranch N.Y. Strip with beurre  
gascogne 29  
Grilled Berkshire Pork Chop cauliflower purée, mixed greens,  
bacon vinaigrette 24  
Steamed Mussels roasted tomato harissa broth, sticky black  
rice, garlic chips 15