

# DINNER

{GF} gluten free  
 {DF} dairy free  
 {V} vegan  
 {VA} vegan adaptable



Monday-Saturday:  
 after 4:00 pm

Menu items reflect cash prices.  
 Payments made by credit card  
 are subject to a 3% convenience fee.

## STARTERS

- OYSTERS\* {GF} .....\$MP  
 10 | 1 | 5 | 6 | 0
- SOUP OF THE DAY .....\$9
- VEGAN CHILI {GF, V} .....\$9  
 125 | 3 | 21 | 5 | 6
- HUMMUS {V} .....\$18  
 olive, chermoula, pine nut, vegetables,  
 sourdough  
 580 | 22 | 83 | 20 | 18
- EDAMAME {GF, V} .....\$12  
 sea salt & lemon or spicy  
 280 | 12 | 39 | 7 | 4
- TURKEY SHIITAKE MEATBALLS {GF, DF}.....\$16  
 ginger soy broth, scallion  
 380 | 24 | 12 | 30 | 2

- MANGO VEGGIE SPRING ROLLS {GF, V} .....\$11  
 carrot, cucumber, radish, rice noodles,  
 basil, mint, peanut sauce  
 280 | 10 | 42 | 8 | 3
- CHICKEN WINGS {GF} .....\$16  
*choice of:*  
 · korean dry rub with sweet chili lime {DF}  
 · house bbq with ranch  
 420 | 11 | 55 | 17 | 0
- PEI STEAMED MUSSELS\* {DF} .....\$21  
 harissa broth, olives, chorizo,  
 sourdough | +\$2 for extra bread  
 650 | 22 | 43 | 65 | 2
- GRILLED SHRIMP SALAD\* {GF, DF}.....\$21  
 green papaya, mango, kelp noodles, 5  
 spice peanut, peanut vinaigrette, cilantro  
 345 | 10 | 30 | 40 | 6

## FLATBREADS

cold fermented sourdough  
 with mozzarella

TOMATO, FRESH MOZZARELLA, & BASIL  
 725 | 25 | 100 | 25 | 8  
 - \$20

PIPPERADE, CHICKEN CONFIT,  
 FONTINA PICKLED RED ONION  
 930 | 53 | 63 | 49 | 3  
 - \$24

PEPPERONI & HOT HONEY  
 900 | 50 | 78 | 35 | 2  
 - \$23

ROASTED MUSHROOM, TRUFFLE, HERBED  
 RICOTTA, POMODORACCIO TOMATO\*\*  
 810 | 30 | 96 | 39 | 14  
 - \$24

## SALADS

MIXED GREENS {GF, VA} .....\$8 SMALL/\$13 LARGE  
 spring mix, chèvre, dried cranberries,  
 pepitas, ground flax seed, red wine  
 vinaigrette  
 250 | 20 | 13 | 7 | 3

BABY KALE {GF, VA} .....\$8 SMALL/\$13 LARGE  
 manchego, pine nut, lemon-chili  
 vinaigrette  
 230 | 26 | 17 | 9 | 3

DUCK CONFIT CAESAR .....\$16  
 radicchio, grana padano,  
 breadcrumb, prunes, chives  
 810 | 66 | 33 | 25 | 3

STEAK SALAD\* .....\$24  
 aleppo marinade, roasted vegetables,  
 feta, avocado, tomato vinaigrette,  
 oregano goddess  
 490 | 27 | 36 | 37 | 12

\*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

\*\*Wild mushrooms are not an inspected product and are harvested from a non inspected site.

**NUTRITIONAL INFORMATION**  
 from left to right, the numbers under each menu item represent:  
 calories | fat | carbohydrates | protein | fiber

## CAUGHT

- MISO GLAZED SEA BASS\* {GF} .....\$42  
 ginger-shiitake quinoa, sweet and sour  
 cucumber, cilantro  
 580 | 22 | 83 | 20 | 18
- GRILLED SALMON\* .....\$36  
 sweet potato gnocchi, creamed kale,  
 pecans  
 930 | 13 | 54 | 49 | 8
- BARRAMUNDI\* {GF, DF, DF}.....\$36  
 coconut red curry, winter vegetables,  
 bok choy, chili oil  
 790 | 56 | 26 | 49 | 5

## GROWN

- RATATOUILLE {GF, V}.....\$25  
 roasted vegetables, pistachio romesco,  
 quinoa cake, confit tomato, micro blend  
 375 | 18 | 40 | 10 | 10
- BRAISED PORK TANGLED NOODLES {DF}.....\$28  
 braised pork, collard greens,  
 broth, togarashi  
 910 | 45 | 87 | 38 | 8

## RAISED

- HERB CRUSTED PORK TENDERLOIN\* {GF, DF}.....\$30  
 braised cabbage, poached apple compote,  
 candied walnuts  
 870 | 61 | 31 | 51 | 12
- BEEF TENDERLOIN\* {GF} .....\$55  
 brussels hash, celery root puree,  
 truffle vinaigrette, crispy parsnip  
 890 | 67 | 35 | 44 | 8
- ROASTED WILD ACRES CHICKEN BREAST\*\* .....\$32  
 farro-mushroom risotto, mushrooms,  
 watercress, chicken jus  
 740 | 21 | 70 | 45 | 10

## Live Piano Nights

Thursday | Friday | Saturday

5:30 - 7:30 pm

## HANDHELDS

served with  
 side salad

- SALMON BURGER\*  
 lettuce, tomato, onion,  
 avocado, aioli  
 850 | 65 | 30 | 38 | 6  
 - \$20-
- FELLERS RANCH WAGYU SMASH BURGER\*  
 cheddar, lettuce, tomato, onion,  
 special sauce  
 880 | 56 | 37 | 57 | 4  
 - \$21-
- BISON BURGER\*  
 lettuce, tomato, onion,  
 avocado, lemon aioli  
 800 | 54 | 33 | 44 | 7  
 - \$23 -
- FALAFEL BURGER  
 house falafel patty, lettuce,  
 tomato, red onion, tzatziki,  
 harissa aioli  
 870 | 41 | 90 | 39 | 18  
 - \$19 -
- SHRIMP TACOS\* {GF}  
 grilled shrimp, slaw, avocado,  
 corn tortillas  
 600 | 29 | 44 | 37 | 8  
 - \$23 -

## SIDES

- HAND CUT FRIES {GF, VA}.....\$9  
 fry sauce | upgrade to garlic truffle fries.... \$2
- CURRIED CAULIFLOWER {GF, VA} .....\$12  
 ras el hanout, tikka sauce, pickled  
 raisins  
 180 | 4 | 23 | 5 | 5
- SESAME CARROTS {GF, VA} .....\$11  
 tahini yogurt  
 130 | 6 | 16 | 6 | 3
- SEARED BROCCOLI {GF, VA} .....\$11  
 garlic, lemon, chili, parmesan,  
 pine nuts  
 200 | 14 | 17 | 10 | 7
- CRISPY POTATOES {GF, VA} .....\$10  
 crème fraîche, garlic, herbs, chives  
 480 | 30 | 56 | 6 | 6
- ROASTED SWEET POTATOES {GF, DF, V}.....\$11  
 gochujang  
 310 | 1.5 | 70 | 6 | 10
- TEMPURA VEGETABLES{GF, VA} .....\$11  
 seasonabl vegetables, herbs, green  
 goddess  
 370 | 29 | 26 | 4 | 5