

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

PORK DUMPLINGS | \$15

pork and edamame, ginger 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 {DF}

· house bbq 

420 | 11 | 55 | 17 | 0

PEI STEAMED MUSSELS* {DF} | \$21

harissa broth, olives, chorizo,
sourdough | +\$2 for extra bread

650 | 22 | 43 | 65 | 2

SHRIMP LETTUCE WRAP* {GF, DF} | \$21

green papaya, mango, kelp noodles, 5
spice peanut, peanut vinaigrette, cilantro

345 | 10 | 30 | 40 | 6

SIDES

HAND CUT FRIES {GF, VA} | \$9

lemon aioli | upgrade to truffle fries.....\$2

480 | 30 | 56 | 6 | 6

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

ZA'ATAR SWEET POTATOES {GF, DF, VA} | \$11

hot honey

490 | 11 | 78 | 9 | 11

TEMPURA VEGETABLES {GF, VA} | \$11

seasonal vegetables, herbs, green goddess

370 | 29 | 26 | 4 | 5

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

CLASSIC CAESAR | \$15

gem lettuce, caesar dressing, brioche
crouton, cherry tomato, chive, parmesan

810 | 66 | 33 | 25 | 3

STEAK SALAD* | \$23

aleppo marinade, roasted vegetables, feta,
avocado, tomato vinaigrette, oregano
goddess

490 | 27 | 36 | 37 | 12

THE GEM | \$16

gem lettuce, ranch, cherry tomato,
avocado, radish, carrots, brioche crouton

490 | 27 | 36 | 37 | 12

ENTREE

MISO GLAZED SEA BASS* {GF, DF} | \$42

ginger-shiitake quinoa, sweet and sour
cucumber, cilantro

580 | 22 | 83 | 20 | 18

GRILLED SALMON {GF, DF} | \$36

North woods Salmon, gaz pacho, basil aioli

480 | 33 | 14 | 34 | 5

JERK PORK TENDERLOIN {GF, DF} | \$30

coconut sweet potatoes, fried plantains,
jerk sauce, slaw

870 | 61 | 31 | 51 | 12

STEAK FRITES {GF} | \$50

16 oz ribeye, french fries, lemon aioli,
chimichurri

990 | 80 | 7 | 111 | 5

ROASTED AMISH CHICKEN BREAST** | \$32

creamy farro-mushroom risotto,
mushrooms, watercress, chicken jus

740 | 21 | 70 | 45 | 10

BEEF TENDERLOIN* {GF} | \$55

cauliflower florets, black garlic
vinaigrette, pickled fresno, cilantro

610 | 67 | 35 | 44 | 7

LENTIL BOWL {GF, DF, V} | \$20

beluga lentils, gochujang sweet potatoes,
sprouts, avocado, tomato confit

375 | 18 | 40 | 10 | 10

PASTA

MISO WILD MUSHROOM PASTA** | \$25

spaghetti, roasted wild mushrooms, miso,
parmesan, szechuan chili crisp

1150 | 72 | 93 | 31 | 7

PAPPARDELLE CARBONARA | \$24

pea puree, sugar snap peas, bacon,
parmesan

770 | 36 | 72 | 40 | 12

SPAGHETTI PESTO ROSSO | \$22

pesto rosso, pine nuts, grana padano, basil

1090 | 70 | 86 | 35 | 7

HANDHELDS

served with
side salad

SMASH BURGER*

cheddar, lettuce, tomato, onion,
special sauce

880 | 56 | 37 | 57 | 4

- \$21 -

BISON BURGER*

lettuce, tomato, onion,
lemon aioli

800 | 54 | 33 | 44 | 7

- \$23 -

FALAFEL WRAP {VA}

house falafel patty, lettuce,
tomato, red onion, tzatziki,
harissa aioli

870 | 41 | 90 | 39 | 18

- \$19 -

FLATBREADS

cold fermented sourdough
with mozzarella

TOMATO, FRESH MOZZARELLA, & BASIL

725 | 25 | 100 | 25 | 8

- \$20

BBQ, CHICKEN CONFIT, FONTINA, PINEAPPLE, JALAPENO

740 | 33 | 77 | 35 | 2

- \$24

PEPPERONI & HOT HONEY

900 | 50 | 78 | 35 | 2

- \$23

ROASTED MUSHROOM, TRUFFLE, HERBED RICOTTA, POMODORACCIO TOMATO**

810 | 30 | 96 | 39 | 14

- \$24

ADD PROTEIN

CHICKEN BREAST {GF}\$10

190 | 3.5 | 0 | 36 | 0

GRILLED SALMON* {GF}\$15

230 | 14 | 0 | 25 | 0

STEAK* {GF}\$16

250 | 15 | 0 | 28 | 0

GRILLED GARLIC SHRIMP* {GF}\$12

135 | 3 | 1 | 27 | 0

NUTRITIONAL INFORMATION

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

*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.