

LUNCH



SMALL PLATES

add to any salad

chicken 7 hanger steak 9 striped bass 9 crab cake 14

GARDEN SALAD 8

artisan greens - chef's selection of seasonal fruit, nuts and cheese - chive vinaigrette

FALL SALAD 10

honey roasted apple - ruby romaine - white cheddar - cranberry - cinnamon roasted pistachio - apple vinaigrette

POTATO SOUP 7

crème fraîche - bacon

BRUSSELS SPROUTS 8

bacon - dates

SMOKED SALMON 12

artisan greens - granola crumble - whipped feta - preserved lemon

SANDWICHES

choice of garlic fries or garden salad

BUTTER BURGER 16

house ground brisket - american - lettuce - tomato - onion - garlic fries

CHICKEN 11

herb marinade - gem lettuce - tomato - shitake - mozzarella - lemon garlic aioli - garden chili pesto - rustic white

REUBEN 12

house pastrami - sauerkraut - swiss - thousand island - marble rye

MUSHROOM 11

forest mushrooms - mozzarella - tomato - arugula - tomato jam - pressed roll

CUBAN 12

mojo marinated pork - ham - swiss - cilantro dijonaise - pickle - pressed roll

LARGE PLATES

CRAB CAKE 15

jumbo lump - artisan greens - kohlrabi - creole remoulade - chimichurri - haricot verts

STEAK FRITES 16

hanger steak - chimichurri - garlic fries

Executive Chef - Aaron Allen
Sous Chef - Brett Sanders

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.