

Appetizers

Hand-cut Truffle Fries • \$10

Truffle oil, pecorino, chives, truffle salt served with roasted garlic aioli

Hummus Plate • \$12

Petite vegetables, fried chickpeas, chive oil and pita bread

Crispy Brussels Sprout's • \$12

Topped with fresh herbs, crispy bacon, bleu cheese & balsamic glaze

GF House-Cured Pork Belly • \$12

Parsnip, apple & thyme gastrique

Salads

GF Arugula Salad • \$10

Poached pear, pistachio, goat cheese & lemon vinaigrette

GF Grilled peach, fig & burrata salad • \$10

Spiced walnuts, fig vinaigrette & local baby red leaf lettuce

GF Watermelon Salad • \$10

Compressed watermelon, heirloom tomatoes, cucumbers, pickled red onion, feta cheese & basil mint pesto

Southern Cobb Salad • \$12

Grilled chicken breast, bacon, bleu cheese, cherry tomato, corn bread croutons, egg & creamy herb dressing

GF Ahi Tuna Salad • \$16

Grilled ahi tuna, charred corn, tomato salsa, marinated seaweed & chipotle aioli

Entrées

Sandwiches are served with house-cut truffle fries or side salad

Grilled chicken Pita • \$12

Grilled chicken, sprouts, bacon, provolone & house-made guacamole

Chicken Parmesan • \$14

Fresh boneless chicken breast pan fried, fresh fettuccine pasta, tomato sauce & mozzarella

GF Grilled Salmon • \$20

Asparagus and mushroom risotto, sautéed spinach, lobster-thyme butter

Smoked Pork Chop • \$22

Mac & cheese, sauté seasonal veggies, maple-apple gastrique

GF Grilled Hanger Steak* • \$22

Grilled hanger steak, smoked gouda polenta & charred tri color carrots

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