

ALL DAY

FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.
GOOD FOR YOUR HEALTH, OUR COMMUNITIES AND OUR PLANET

SHAREABLES

Salsa & Chips GF/V 8
Fire-roasted vegetables, chipotle, corn chips

Guacamole & Chips GF/V 9
Creamy Hass avocados with onion, cilantro, jalapeño, tomato, corn chips

Bavarian Pretzel v 10
Soft pretzel sticks, coarse salt, spicy white cheddar, Dijon mustard

Cheese Curds v 11
Beer-battered cheese curds, chipotle ketchup

Quesadilla 12
Wheat tortilla, Mexican cheese blend, house-smoked pork, salsa, sour cream, guacamole

Cheese Tasting v 12
Selection of local artisanal cheeses with fresh fruit, mixed nuts and crackers

Hummus v 12
Creamy hummus dip, assorted vegetables, warm pita

Fish & Chips 15
Beer-battered cod, French fries, tartar sauce, lemon

Wings GF 12
Eight bone-in jumbo wings tossed with choice of Buffalo or bbq served with celery, carrots and choice of blue cheese or ranch

Veggie Flatbread v 11
Crispy crust, mozzarella, red sauce, bell peppers, onions, mushrooms
Add Sausage 1

Hawaiian Flatbread 11
Mozzarella cheese, bbq sauce, onions, cilantro, choice of pulled pork or chicken

Pulled Pork Nachos GF 13
House-smoked pork butt, corn tortilla chips, queso blanco, jalapeños, roasted corn, sour cream, shredded lettuce, salsa roja

WARM UP

Loaded Beef Chili cup 4 / bowl 7
Slowly cooked beef, three beans, tomatoes, topped with sour cream, cheese, scallions

Soup of the Day cup 4 / bowl 7
Chef's daily selection of regional ingredients

GREENS

Add Protein to Any Salad
7 oz. Chicken 4 6 oz. Salmon* 10
4 pc. Shrimp 6

House v 8
Iceberg, carrots, cucumber, cherry tomato, crouton, cheddar cheese, choice of ranch or French dressing

Caesar 10
Crisp romaine, creamy dressing, parmesan, multigrain crouton

Knife & Fork Wedge GF 10
Iceberg lettuce, diced tomato, bacon, red onion, blue cheese dressing

Cobb GF 13
Romaine, grilled chicken, blue cheese, diced tomato, bacon, red onion, avocado, boiled egg, red wine vinaigrette

Salad Creation 12
Greens - choose one:

Romaine Iceberg

Toppings - choose up to four:

Bacon Cucumber
Avocado Carrot
Croutons Diced Tomato
Cheddar Cheese Red Onion
Blue Cheese Egg
Grated Parmesan

Dressing - choose one:

Ranch Balsamic Vinaigrette
French Blue Cheese
Red Wine Vinaigrette

PASTA

The Mac 14
Cavatappi, cheddar, Monterey jack, bacon, herb-panko topping
Add Chicken 4 | Shrimp 6

Blackened Chicken Alfredo 16
Blackened Shrimp Alfredo 18
Fettuccini, mushrooms, broccoli, creamy parmesan sauce

Mushroom & Pork Ragù 16
Cheese tortellini, roasted mushrooms, smoked pork, bacon, onions, veal jus

Veggie Primavera GF VN 14
Vegetable medley, red lentil pasta, garlic, olive oil

Italian Sausage 16
Spicy Italian sausage, bell peppers, spinach, onions, creamy tomato sauce, penne, parmesan

GF pasta available upon request

ALL DAY

FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.
GOOD FOR YOUR HEALTH, OUR COMMUNITIES AND OUR PLANET

BETWEEN BREAD

All served with sweet & spicy pickles,
choice of fries, side house salad or coleslaw
Substitute a cup of soup 2
Add fried egg* to any sandwich 1

Traditional BLT 12
Naturally cured bacon, sourdough bread,
lettuce, tomato, mayonnaise

Chicago-Style Italian Beef 13
Sliced roast beef, jus, French roll,
mozzarella, giardiniera

Grilled Cheese 11
Four cheeses, sourdough bread
Add Bacon 1

Buffalo Chicken Wrap 12
Crispy chicken breast, Buffalo sauce,
lettuce, tomato, ranch dressing,
whole wheat wrap

Turkey Reuben 12
Smoked turkey, marble rye bread,
sauerkraut, thousand island, Swiss cheese

Beyond Meat Vegetarian Burger v 13
Plant-based vegetable patty, pepper-jack
cheese, lettuce, tomato, red onion,
avocado, buttery bun

Cuban Pork 13
House-smoked pork, cured ham,
crusty bread, Swiss cheese,
Dijon mustard, mojo mayonnaise,
caramelized onion, Picko pickles

Grass-Fed Burger* 15
Strauss grass-fed beef, cheddar
cheese, red onion, lettuce, tomato,
tangy remoulade, brioche bun
Add Bacon 1 | Fried Egg* 1 | Pulled Pork 2

GF buns and bread are available upon request

GF Gluten-Free V Vegetarian VN Vegan

Our Chef and his team are committed to making your
meal perfect. Please advise your server of any special
dietary request.

*Consuming raw or undercooked meats, poultry, shellfish,
seafood or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions.

BUILD AN ENTRÉE

All entrées, vegetables, starches and sauces
are gluten-free

Select a Protein:

Herb-Crusted Half Chicken 20

Sixty South Sustainable Salmon* 26

Ribeye Steak*, 12 oz. 34

Beef Medallions* (2), 4 oz. 32

Select a Starch:

Mushroom Risotto French Fries

Whipped Idaho Potatoes

Select a Topping:

Demi-Glace Parmesan-Herb Butter

Blue Cheese Crust Mustard Jus

Balsamic Glaze Roasted Garlic

Chimichurri

INDULGE

Ice Cream/Sorbet GF/V 7
Two scoops of vanilla, chocolate or sorbet

Chocolate S'mores Lava Cake v 10
Graham cracker cake, smoked chocolate,
torched marshmallow

Seasonal Cheesecake v 9
Creamy cheesecake, berry coulis, Chantilly
cream

Apple Pie v 10
Granny Smith apples, caramel, custard,
shortbread crust

QUENCH

Soft Drinks 3.5
Pepsi, Diet Pepsi, Mtn Dew, Sierra Mist,
Dr Pepper, Fruit Punch, Lemonade, Iced Tea

Perrier Sparkling Water 4.5

Starbucks Coffee 4

Selection of Tazo Teas 4

Cappuccino 4

Espresso 3

Double Espresso 5

Selection of Fresh Juices 4