

ARTICLE ONE

AMERICAN GRILL

STARTERS

CHICKEN QUESADILLA \$15

sour cream | guacamole | salsa

FRITTO MISTO \$17

rock shrimp | calamari | jalapeno chips | spicy marinara sauce

CRISPY CHICKEN WINGS \$16

choice of buffalo | DC mumbo sauce or jerk seasoning |

QUESO & CHIPS \$14

SALADS

HOUSE CAESAR SALAD \$15

baby romaine | focaccia croutons | shaved parmigiano reggiano | white anchovies | creamy caesar dressing

GARDEN SALAD \$15

baby oak | frisee | arugula | lola rosa | heirloom tomato | orange segments | candied walnuts | romaine | champagne vinaigrette dressing

ADD A PROTEIN

grilled chicken breast \$6
sautéed shrimp \$8
grilled salmon \$8
butcher's cut \$10

HANDHELDS

BEYOND BURGER \$18

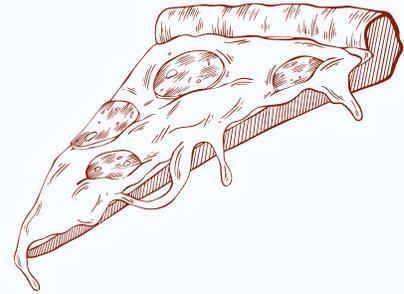
ciabatta roll | lettuce | tomato | red onion | vegan smoked gouda cheese | sriracha ketchup spread

GRASS-FED BURGER \$18

sharp aged cheddar cheese | lettuce | red onion | tomato | herb spread | brioche bun

served with choice of french fries OR house salad

add avocado \$2
add fried egg \$2
add bacon \$2
add pulled pork \$4



PIZZA

MARGHERITA	\$16
CHEESE	\$16
PEPPERONI	\$16
SAUSAGE	\$16
WILD MUSHROOM	\$16

ENTRÉES

PAN SEARED SALMON \$32

atlantic salmon | truffle parmesan risotto watercress orange salad

HALF ROASTED CHICKEN \$28

herbed potatoes | pan jus

GRILLED RIBEYE STEAK \$38

garlic whipped potato's | roasted asparagus | red wine reduction

ROASTED CAULIFLOWER \$24

bbq scented cauliflower | gigantic beans ragout | seasonal vegetables | basil oil

A1 SEAFOOD PASTA \$32

pappardelle pasta | shrimp | crab meat | wild shiitake mushroom | cherry tomatoes

VEGAN RAVIOLI \$26

homemade pomodoro sauce | vegan cheese | fresh basil

CATCH OF THE DAY

MARKET PRICE

SWEETS

LEMON TART	\$10
PEAR TART	\$10
SEASONAL FRUIT TART	\$10
CHOCOLATE BRULEE DOME	\$10
FLOURLESS CHOCOLATE TARTE	\$10