

## Starters

**Arugula & Frisée Salad** **\$10**  
Danish bleu cheese, apple chips, bacon balsamic vinaigrette

**Butter Lettuce Salad** **\$12**  
Chioggia beets, candied walnuts, fine herbs, buttermilk dressing

**Hearts of Romaine Salad** **\$9**  
Croutons, lemon parmesan dressing (with chicken, add \$4)

**Iceberg Wedge Salad** **\$9**  
Crispy salami, vine-ripened tomatoes, smoked mozzarella dressing

**Navy Bean and Ham Hock Soup** **\$9**  
Croutons, extra virgin olive oil

**Crab Cakes** **\$10/\$19**  
Napa cabbage slaw, soy-citrus vinaigrette

**Creamy Polenta** **\$8**  
Parmesan-Reggiano, sour cream, spicy tomato sauce

**Paquillo Pepper Chile Relleno** **\$10**  
House-made chorizo, goat cheese, jicama slaw

**Crispy Spaetzle** **\$12**  
Applewood smoked bacon, baby mizuna, pickled onions,  
aged sherry vinaigrette, whole grain mustard cream

**Wild Mushroom & Goat Cheese Strudel** **\$14**  
Crispy brick dough, English pea purée, beurre blanc

**Oysters on the Half Shell** **\$11/\$20**  
Today's selection, red wine vinegar mignonette

**Steamed Mussels** **\$16**  
Andouille sausage, oven roasted tomatoes, leeks, roasted garlic,  
fine herbs, white wine

## Entrées

### Salads

**Chinese Chicken Salad** **\$14**  
Crispy rice noodles, toasted peanuts, soy-sesame dressing

**Duck Salad** **\$17**  
Mixed greens, shaved fennel, oranges, fine herbs, lemon vinaigrette

**Salmon Niçoise Salad** **\$20**  
Mixed greens, haricots verts, roasted tomatoes, six minute egg,  
fingerling potatoes, olive tapenade, roasted garlic oregano vinaigrette

### Sandwiches

*All sandwiches come with a choice of French fries, romaine salad or house-made chips  
Add avocado, bacon, bleu cheese or mushrooms / \$2.00 each*

**Black Forest Ham & Swiss Melt** **\$9**  
Potato bread, Dijon mustard

**Chicken Sandwich** **\$14**  
Applewood smoked bacon, Swiss cheese, grain mustard aioli

**Chorizo & Egg Sandwich** **\$12**  
Roasted tomato, mixed greens, avocado purée

**Classic All-American Cheeseburger** **\$13**  
Tillamook cheddar cheese, roasted onions, thousand island dressing

**Pulled Pork Sandwich** **\$13**  
Spicy barbeque sauce, cabbage slaw

### **Mains**

**Bacon, Spinach & Gruyère Quiche** **\$16**  
Applewood smoked bacon, baby spinach, Gruyère cheese, butter lettuce salad, lemon vinaigrette

**Pan Roasted Chicken Paillard** **\$21**  
Potato purée, crimini mushrooms, roasted garlic, baby spinach, natural chicken jus

**Pan Roasted Pork Tenderloin** **\$22**  
Granny Smith apples, carnitas, grits, mustard beurre blanc

**Steak Frites** **\$22**  
Flat-Iron steak, French fries, red onion jam, watercress, red wine demi-glace

**Rock Shrimp Pesto Cellentani** **\$20**  
Roasted tomato sauce, arugula, shaved parmesan

**Today's Pot Pie** **\$14**  
Puff pastry dough, fall vegetables, velouté

**Today's Roast** **Market Price**  
Check with your server...

## **Sides**

<b>Fries</b>	<b>\$4</b>
<b>Zucchini Fries</b>	<b>\$4</b>
<b>Brussel Sprouts</b>	<b>\$4</b>
<b>Green Beans</b>	<b>\$4</b>
<b>Mushrooms</b>	<b>\$4</b>
<b>Potato Purée</b>	<b>\$4</b>
<b>Spinach</b>	<b>\$4</b>

**\$2.00 split charge for starters / \$4.00 split charge for entrées**

**\$25.00 Corkage fee / Not available for Wine List offerings / No Exceptions!**

**20% gratuity added for parties of 6 or more**

**Gift Card not valid for gratuity**

**Please let us know of any food allergies**

**Please inquire about private parties**