# starters

**Sesame Crusted Seared Ahi Tuna**
field greens + wasabi aioli + teriyaki sauce - $ 17

**Fried Green Tomatoes**
buttered crab + lemon beurre blanc - $ 16

**Fresh Vegetable Spring Rolls** V GF
cabbage + carrots + cucumber + avocado
+ red and yellow peppers + mirin soy dipping sauce - $ 10

**Sliders (3) - $16**
choose:
meatball + smoky marinara + provolone
crab cake + lemon basil aioli
pork belly + maple mustard

**Steamed P.E.I. Mussels** GF
tomato concassé + white wine tomato broth + basil - $ 12

**Truffle Fries**
truffle oil + grated parmesan - $ 8

**Fresh Fruit Plate** GF
fresh fruit + choice of chicken or tuna salad - $ 13

**Beer Battered Fried Pickles**
ranch or smoky marinara dipping sauce - $ 8

**Nachos** GF
chorizo + black beans + jalapenos + nappa cabbage
+ cheese sauce + sour cream - $ 13
*add guacamole, $ 2*

# soup / salad

**Potato Leek Soup - $ 8** V GF

**Chili**
cup / bowl - $5 / 8

**House** V GF
mixed greens + cucumber + carrot + red onion + grape tomatoes + vinaigrette - $ 7 / 10

**Caesar** V
romaine hearts + dijon caesar dressing + parmesan tuile + croutons - $ 8 / 11
*add anchovies, $ 2*

**Cobb**
romaine + hardboiled egg + bacon + tomatoes + cucumber + avocado
+ crumbled bleu cheese + bleu cheese dressing - $ 10 / 14

**Arugula & Spinach** V GF
beets + pecans + dried cranberries + orange supremes + goat cheese + orange poppy seed dressing - $ 13

**Iceberg Wedge** GF
roasted tomatoes + english cucumbers + applewood bacon + blue cheese crumbles + blue cheese dressing - $ 11

**Add-Ons**
chicken - $ 8 | shrimp - $ 9 | crab cake - $ 12 | salmon filet - $ 12 | ahi tuna - $ 12

*Split plates are charged $7 and are not offered on specials or any item available as a small size*

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

# entreés

**Curried Chickpea Bowl** V GF ♥
yellow squash + zucchini + spinach + mushrooms + roasted tomatoes + curry sauce - $ 14

**Mediterranean Pasta** V GF
red onions + kalamata olives + sundried tomatoes + goat cheese + white wine beurre blanc - $ 16 / 21
*add-ons: chicken - $ 8 | shrimp - $ 9 | crab cake - $ 12 | salmon filet - $ 12 | ahi tuna - $ 12*

**Bistro Burger** V GF ♥
caramelized onions + bacon + white cheddar + roasted garlic aioli + lettuce, tomato + toasted brioche - $ 16
*also available as a No Bull Burger*

**Sous Vide Fried Chicken Breast**
roasted garlic mashed potatoes + braised kale + bacon gravy - $ 28

**Shrimp & Grits**
andouille gravy + peppers and onions - $ 20 / 26

**Seared Halibut** GF ♥
sharondale farms mushrooms + roasted fennel + whipped potatoes + mushroom fumet cream - $ 34

**Seared Salmon** GF ♥
julienned summer vegetables + quinoa salad + lemon beurre blanc - $ 22 / 31

**House-made Meatballs**
spaghetti + smokey marinara + parmesan - $ 19 / 24

**Dry-rubbed BBQ Pork Ribs** GF
baked potato + coleslaw + side of bbq sauce - $ 26

**Grilled 8oz. Filet Mignon** GF
grilled asparagus + baked potato + sherry demi glace - $ 45

# pizza

choose: white garlic cream or traditional tomato sauce,
medium or large - $ 11 / 13

+ caramelized onions, mushrooms, tomatoes, kalamata olives,
sweet peppers, broccoli, artichokes, extra cheese - $ 1 ea

+ bacon, pepperoni, sausage, grilled chicken, bbq chicken,
anchovies, spinach, asparagus, avocado, feta - $ 2 ea

pizzas do not include a starter soup or salad

# sides

$ 5 ea

roasted brussels sprouts + bacon lardons
truffled fries + parmesan
bechamel mac 'n' cheese
roasted garlic mashed potatoes
steamed broccoli

V vegetarian option available  GF gluten free option available  ♥ reduced calorie/sodium option available