



Fall 2018

DINNER STARTERS AND APPETIZERS

GF = Gluten Free V = Vegetarian VE = Vegan

Soup of the week \$5

Black-eyed pea hummus, grilled pita \$8 VE

Yukon gold potato, goat cheese and chive croquettes with a Callie Opie apple butter \$8
V GF

Fried brussel sprouts, lemon vinegarett, bacon \$8 GF

Roasted multicolored carrots with a parmesan-peppercorn buttermilk sauce \$8 V

Buffalo style fried cauliflower with blue cheese sauce \$7 V

Pork belly sliders gruyere and apple slaw \$12

Kale salad with pickled yellow cauliflower, radishes, goat cheese, Callie Opie apple
butter vinaigrette \$7 V GF

House salad, mixed greens, Callie Opie apples, radishes, red onion, feta \$7 V GF

Add-on Chicken \$6

Add-on Salmon \$8

Add-on Scallops \$8

Add-on Shrimp \$7

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



Entrees

Pork and butternut squash ragu with sweet potato gnocchi and collard greens \$17

Shrimp and grits with pumpkin, bacon and collard greens \$19 GF

**Classic burger, american cheese, bacon, lettuce and mayo served with fresh cut fries (& tomatoes while available) \$14

**Grilled salmon, butternut squash polenta, roasted romanesco wedge \$21 GF

Sauteed rockfish, whipped yukon gold potatoes, lemon caper butter sauce \$26 GF

**Grilled Pork chop with spiced apples and black bean cassoulet \$21 GF

Pan seared scallops, sweet potato mash and fall vegetables \$26 GF

**12 oz Grilled Ribeye, whipped yukon gold potatoes, fall vegetables and demi glace \$27 GF

Fall risotto with saffron, shaved brussel sprouts, roasted pumpkin and shitake mushrooms \$16 VE GF

Grilled Chicken bowtie pasta in a cream sauce, kale, shitake mushroom and onion \$14

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