

WINTER 2019 DINNER STARTERS AND APPETIZERS

GF = Gluten Free V = Vegetarian VE = Vegan

Soup of the day \$6

Spanakopita w/tzatziki sauce \$7 V

Grilled Shrimp w/mint, quinoa, pomegranate glaze\$12 GF

Fried brussel sprouts w/ baconand lemon vinaigtreet \$8 GF

Pimento Pork Poppers \$8 GF

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

Butternut squash, mushroom and goat cheese tart \$9 V

Cremy beet dip w/pita \$7

House salad, mixed greens, apples, radishes, red onion, feta w/raspberry viniagrette \$7 V GF

Winter salad, spinach, kale, radish, beets, oranges, goat ceese w/fig vinaigrette \$7 GF V

Add-on Chicken \$6 Add-on Mahi \$9 ** 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

Ancho Braised Ox Tails, polenta, broccolini \$19 GF

Stuffed w/lemon, sage, side of wild rice, roast brussel sprouts \$21 GF

Housemade Pappardelle Pappardelle pasta, braised pork, mushrooms, kale \$16

> Vegan Bolognese Red sauce, campanelle \$16 GF VE

**Classic 8 oz. Burger
American cheese, bacon, lettuce, mayo and house cut fries\$14

Fried Chicken Sandwich
Buttermilk fried, mayo, apple, broussel sprout, slaw w/house cut fries \$14

** Seared Scallops
Roasted butternut squash puree, winter vegetables, peppadew sauce \$26 GF

** Grilled Mahi
White beans, broccolini w/pomegranate glaze \$23 GF

**12 oz Ribeye Hand-cut ribeye served w/rosemary mashed potatoes, winter vegetables, demi-glaze \$27 GF

Stuffed Portobello
Marinated portobellos w/butternut squash, beets, spinach, goat cheese, broccolini \$15 GF V

** Roast Rack of Lamb Rosemary, hominy puree, bok choy, mint gastrique \$28 GF

Chicken Pasta
Cream sauce, onion, spinach, bacon, campanelle \$14

Additional sides \$5 Broccolini, Winter vegetables, Bok choy, House-cut fries, Rosemary mashed potatoes