

D I N N E R M E N U

ARTICHOKE DIP • 9
Parmesan, Mozzarella, Cream Cheese, Artichoke Hearts

POLENTA POUTINE • 10
Mushrooms, Goat Cheese, Gravy

ROASTED BEETS • 10
Toasted Sourdough, Ricotta, Gorgonzola, Honey

BLACK BBQ WINGS • 12
Confit Chicken, Scallions

BUFFALO MAC N CHEESE • 11
Cheddar, Parmesan, Buttermilk Blue Cheese
Add Grilled Chicken • 3

SHORT RIB EMPANADAS • 12
Horseradish Sour Cream, Pickled Cabbage

TWICE-FRIED FINGERLING POTATOES • 7
Parmesan, Miso Aioli

KALE CAESAR SALAD • 10
50/50 Kale and Romaine Lettuce, Croutons, Mushroom,
Parmesan, Creamy Caesar Dressing

Add Grilled Flank Steak • 10
Grilled Chicken • 6
Seared Tuna • 9

GRAIN BOWL • 12
Quinoa, Black Rice, Butternut Squash, Pomegranate, Walnuts,
Feta, Kale, Green Onion Vinaigrette

DURBAN CHICKEN CURRY • 14
Bread Bowl, Yellow Curry, Tomato, Cilantro, Onion, Coconut Milk

STEAK KABOB* • 16
Collard Greens, Onion, Peppers, Rice

GARBANZO VEGGIE BURGER • 12
Feta, Arugula, Pickled Cabbage, House-cut Chips

CRISPY CHICKEN SANDWICH • 13
Dill Aioli, Lettuce, Tomato, Onion, Pickles, House-cut Chips
Add Buffalo or Honey BBQ Sauce • 1

CHEESEBURGER* • 15
Cheddar, Lettuce, Tomato, Onion, Fancy Sauce, House-cut Chips

Please inform your server if anyone in your party has a food allergy.

*These items are served raw or undercooked or may be cooked to your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.