L U N C H

SHARES AND STARTERS

FRENCH ONION SOUP CARAMELIZED ONIONS, MELTED SWISS, BAGUETTE CROUTONS 14

PORK SAUSAGE MEATBALLS FRESH RICOTTA, PARMESAN, GARLIC TOAST 17

STEAMED PORK BUNS HERITAGE PORK BELLY, HOISIN, SESAME SEEDS, KIMCHI CUCUMBERS 15

SPINACH & ARTICHOKE DIP (V) AGED CHEDDAR, PARMESAN, HOUSE MADE TORTILLA CHIPS 16

BUFFALO CAULIFLOWER (V) CELERY, CARROTS, BUTTERMILK BLUE CHEESE 15

SHRIMP TACOS SAMBAL CHILI GLAZE, ZUCCHINI SLAW 16

BAKED MAC & CHEESE SMOKED BACON, CARAMELIZED ONIONS, SAGE 15

CHICKEN NACHOS (GF) BLISTERED JALAPEÑO, PICKLED ONION, SOUR CREAM, CHEDDAR 25

BAR ROOM FRIES (GF, V) TRUFFLE OIL, PARMESAN 16

CRISPY BRUSSELS SPROUTS (GF, V) SWEET CHILI, LIME, TOASTED PEANUTS 16

SANDWICHES AND SALADS

ADD TO SALADS: CHICKEN 4 SALMON 10 SHRIMP 7

CHICKEN PARMESAN MOZZARELLA, MARINARA, ARUGULA SALAD, TOASTED BAGUETTE 17

GRILLED CHEESE (V) AGED WHITE CHEDDAR, GOAT CHEESE, TOMATO SOUP 15

CHICKEN TACO SALAD (GF) ROMAINE, CHERRY TOMATOES, RED ONION, JALAPEÑO, LIME CREMA,

CRUMBLED TORTILLA, TOMATILLO LIME VINAIGRETTE 17

TUSCAN KALE SALAD (V) QUINOA, TOASTED ALMONDS, CRAISINS, CRISPY SHALLOTS,

AGED CHEDDAR, MUSTARD VINAIGRETTE 18

WEDGE SALAD ROMAINE HEART, BACON, CRISPY SHALLOTS, TOMATO, EGG, BLUE CHEESE DRESSING 16

ROASTED TURKEY CLUB SMOKED BACON, TOMATOES, RED ONION, LEMON-PEPPER AIOLI 18

ENTREES

BUCATINI ALLE VONGOLE LITTLE NECK CLAMS, WHITE WINE, GARLIC, PARMESAN 22

GRILLED PORK CHOP (GF) CRISPY BRUSSEL SPROUTS, SNAPDRAGON APPLE, CHERRY MUSTARD 29

STEAMED MUSSELS (GF) HOUSEMADE DASHI, YUZU, KAFFIR LIME LEAVES 20

CHICKEN PAILLARD (GF) WILD ARUGULA, TOMATO, FENNEL, PARMESAN, BALSAMIC GLAZE, 21

KOREAN BBQ SALMON BULGOGI GLAZE, BABY BOK CHOY, CHILI PASTE, JASMINE RICE 27

ROASTED HALF CHICKEN (GF) MASHED POTATOES, SAUTEED SPINACH, MUSHROOM GRAVY 26

BAR ROOM BURGER CHEDDAR, PICKLES, MELTED ONIONS, HAND CUT FRIES, TRUFFLE AIOLI 22

ADD: SLAB BACON 4