



SALADS

- Butternut Squash Soup** spiced cream, toasted pumpkin seeds **9**
- Chicken Caesar Salad** garlic and anchovy dressing*, parmesan croutons **14**
- Charred Romaine** citrus segments, pickled red onions, creamy tarragon vinaigrette **12**
- Warm Steak Salad** grilled natural flank steak, spinach, wild rice and sweet peppers tossed in warm balsamic vinaigrette **17**
- Chopped Salad** dried currants, blue cheese, crispy bacon, chopped eggs, grilled chicken, walnut and tarragon vinaigrette **16**
- Nicoise** seared rare Albacore Tuna, olives, green beans, parsley potatoes, soft boiled egg and mustard vinaigrette **16**

SANDWICHES & ENTREES

- Grilled Cheese** white cheddar, crisp apple and smoked bacon on sourdough **12**
- Chicken Salad** grilled chicken, golden raisins, almonds on toasted cranberry walnut bread **12**
- Quesadilla** grilled vegetables and mozzarella served with smashed avocado **12**
- Burger** tomato preserves, jack cheese, crispy onions on a brioche bun **12**
- Tuna Melt** albacore tuna, aioli, red onion, on sourdough **12**
- Grilled Steak** arugula, smoked tomato, caramelized onion and gorgonzola on toasted wheat **12**

'WICH EXTRAS

6 each

- Spicy House Made Pickles / Herb Fries / Potato Salad / Creamy
Coleslaw / Side Salad
Cup of Soup / Fruit Salad**

Executive Chef: Richard Hodge

*contains raw egg

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server prior to ordering of any known allergies.

