

## SMALL PLATES

- CHARCUTERIE** 🍷 15  
selection of house cured meats | sausage | salamis house pickle | beer mustard | crostini
- AVOCADO SALAD (GF)** 8  
avocado | seasonal tomato red onion | evoo | balsamic
- HUMMUS** 🍷 9  
white bean hummus charred vegetables pita bread
- CRAB CAKES (2)** 14  
jumbo lump crab cakes pineapple black bean salsa red curry sauce
- CHEESE BOARD TRIO** 12  
selection of local artisan and farmstead cheeses | dried fruit | compote | nuts
- NEW ORLEANS BBQ SHRIMP** 🍷 11  
creole seasoning worcestershire sauce grilled lemon | rosemary bread
- DEVILED EGGS (4)** 🍷 8  
crabmeat herb filling | bacon shallot jam | salmon roe
- FALAFEL SLIDERS (2)** 6  
tzatziki | tomato jam
- PULLED PORK SLIDERS (2)** 🍷 8  
pavelka farms pork butt house bbq sauce | sweet potato straws
- LAMB SLIDERS (2)\*** 12  
locally sourced pavelka farms lamb | grilled onion | feta, tahini sauce
- CROSTINI** 8  
goat cheese | prosciutto | dried figs | honey balsamic glaze
- VANILLA BRAISED BEEF SHORT RIB** 14  
celery root puree | carrot puree | vanilla demi
- RARE SEARED TUNA\*** 12  
sesame seeds | grand marnier citrus glaze | seaweed salad 🍷
- SALMON BELLY SLIDERS\* (3)** 10  
herb mayo | fried capers arugula

## SOUP

- COCONUT CURRY BUTTERNUT SQUASH** 8  
garlic croutons
- SOUP OF THE DAY** MKT  
chef's seasonal

## GREENS

- ADD ON**  
chicken 5 | grilled shrimp 8 salmon\* 9 | steak\* 10
- SEASONAL GREEN** 6  
cucumber | tomato | red onion | corn | avocado cilantro - lime vinaigrette
- COBB** 10  
fresh mixed greens tomato | avocado | bacon blue cheese
- BABY KALE CAESAR** 10  
torn garlic croutons boquerones | house dressing
- ROASTED BEETS** 10  
buttermilk goat cheese crema | arugula | spiced pecans | pickled red onion

## FLATBREADS

- STEAK & GRUYERE** 🍷 14  
flat-iron steak | gruyere cheese | truffle oil | truffle shavings | alfredo base
- DUCK CONFIT** 🍷 12  
duck confit | caramelized onion | dried cranberries lardons | brie
- ARUGULA** 🍷 9  
arugula | caramelized onion goat cheese | honey balsamic glaze

## FRIDAYS WITH CLASS



Indicates items included in our half price Fridays with Class from 4:00 PM-7:00 PM and 9:00 PM-11:00 PM every Friday.

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Ask your server for more details  
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\*these item are served raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked MEATS, POULTRY, seafood, shell fish, or EGGS may increase your RISK of food borne illness

## MAINS

- COW GIRL RIBEYE\*** 32  
roasted acorn squash arugula | pickled red onion salad
- PORK CHOP\*** 26  
locally sourced pavelka farms pork | gouda grits smothered red cabbage
- SEARED SCOTTISH SALMON\*** 26  
market vegetable | quinoa herb butter
- TRI-COLOR CHEESE STUFFED TORTELLINI PRIMAVERA** 20  
wild mushrooms | broccolini cherry tomatoes | red onions roasted garlic | roasted red pepper sauce
- CHICKEN PICCATA** 24  
pan sautéed boneless skinless chicken | capers artichoke | asparagus | lemon basil | white wine basmati rice
- SHARE BURGER\*** 10  
hand formed beef patty prairie breeze | herb mayo lto | pickle | brioche bun

## SIDES

1/5 or 3/12

- BROCCOLINI** 5  
lemon | garlic
- MIX MUSHROOMS** 5  
free range butter | sunny side up egg
- GRILLED ASPARAGUS** 5
- HERB MASH POTATOES** 5
- SWEET CORN PUDDING** 5
- QUINOA PILAU** 5
- MARKET VEGETABLE** 5
- HOUSE CUT FRIES** 5  
herb aioli

## SWEETS

- MAPLE BREAD PUDDING** 7
- BLUEBERRY CRUMBLE** 7
- NEW YORK STYLE CHEESECAKE** 7
- CHOCOLATE MOLTEN CAKE** 7
- VANILLA CRÉME BRULEE** 7

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Created to inspire conversation. Relax - while enjoying thoughtful creative food and drink. Our mission is to incorporate locally sourced ingredients while supporting the environment & sustainable initiatives.