

SINCERITY

PICK ONE ITEM FROM THE FIRST GROUP & ANY TWO ADDITIONAL ITEMS 9

We designed these trinity plates for fulfillment and time management without sacrifice. Three demi portions are scaled to a sensible lifestyle.

½ turkey BLT

½ grilled cheese

1 lamb slider*

1 falafel slider

fresh field greens

baby kale caesar salad

cobb salad

daily soup cup

house soup

grilled asparagus

natural cut fries

FLATBREADS

STEAK AND 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

SIDES

1/5 or 3/12

BROCCOLINI 5
lemon | garlic

MIX MUSHROOM 5
free range butter | sunny side up egg

GRILLED ASPARAGUS 5

HERB MASH POTATOES 5

SWEET CORN PUDDING 5

QUINOA PILAU 5

MARKET VEGETABLES 5

HOUSE CUT FRIES 5
herbaioli

SWEETS

MAPLE BREAD PUDDING 7

BLUEBERRY CRUMBLE 7

NEW YORK STYLE CHEESECAKE 7

CHOCOLATE MOLTEN CAKE 7

VANILLA CRÉME BRULEE 7

SALADS

ADD ON

grilled shrimp 8 | grilled chicken 5 | flat-iron steak* 10 | roasted salmon* 9

BABY KALE CAESAR 10
torn garlic croutons | boquerones | house dressing

ROASTED BEETS 10
buttermilk-goat cheese crema | arugula | spiced pecans
pickled red onion

COBB 10
fresh mixed greens | tomato | avocado | bacon | blue cheese

SEASONAL GREEN 6
cucumber | tomato | red onion | corn | avocado | cilantro- lime vinaigrette

SOUPS

8

HOUSE SOUP
coconut curry butternut squash | garlic croutons

SOUP OF THE DAY MKT

SANDWICHES

all sandwiches served with your choice of house cut fries | fresh greens | diced seasonal fruit (+.50)

SHARE BURGER* 10
hand formed beef patty | prairie breeze | herb mayo | lto | pickle
brioche bun

ADD BACON OR FRIED EGG 1

JERK CHICKEN 10
pepper jack cheese | pineapple chutney | banana ketchup
fried plantains

TURKEY BLT 10
shaved turkey | smoked bacon | Swiss cheese | seasonal tomato
lettuce | avocado | honey chipolte dressing

ROAST BEEF 14
hand carved roast beef | French baguette | provolone | horseradish
mayo | rosemary au jus

PULLED PORK 10
locally sourced Pavelka farms pork | house bbq

FALAFEL SLIDERS (2) 7
Tzatziki | tomato jam

LAMB SLIDERS (2)* 13
locally sourced Pavelka farms lamb | grilled onion | feta | tahini sauce

GRILLED CHEESE 8
gruyere | cheddar | smoked gouda

SMALL PLATES

CHEESE BOARD TRIO 12
selection of local artisan and farmstead cheeses | dried fruit | compote | nuts

SALMON BELLY SLIDERS* (3) 10
herb mayo | fried capers | arugula

RARE SEARED TUNA* 12
sesame seeds | grand marnier citrus glaze | seaweed salad

MAINS

SEARED SCOTTISH SALMON* 23
herb butter | market vegetable | quinoa

STEAK & FRITES* 21
prime flat-iron steak | truffle fries | red wine demi

PAPPARDELLE PASTA 20
shrimp | chicken | andouille sausage | tomato | mushroom
artichoke hearts

TRI-COLOR CHEESE STUFFED TORTELLINI PRIMAVERA 20
wild mushrooms | broccolini cherry tomatoes | red onions
roasted garlic | roasted red pepper sauce

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

*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.