

HEARTY PLATES

GRILLED CHEESE & SOUP \$26

gooey slices of smoked, baked Muenster, bruschetta with tomatoes, basil & balsamic glaze, with a bowl of soup du jour

BRAISED BISON SHORT RIBS \$39

braised and slow roasted ribs that fall off the bone on buttery mashed potatoes with carrots, mushrooms and onions in the braising juices

HOUSE SMOKED SALMON \$32

smoked salmon served with sides of ancient grains and colorful garden greens

SHRIMP or CHICKEN RED CURRY \$29

curry shrimp or chicken, sauteed onions, sauteed bell peppers, tomatoes, with ancient grains pilaf & grilled pineapple

RAVIOLIS DINNER \$32

wild mushroom raviolis in a buttery mushroom sauce served with warm bread & sauteed vegetables

GREENS AND ANCIENT GRAINS \$21

the mixed field greens house salad with red quinoa, wild rice & basmati rice pilaf choice of vinaigrette or Southwest Caesar add a cup of soup du jour \$6

ADD A KABOB to GREENS & GRAINS \$11

*grilled with tomatoes / onions / peppers
choose chicken, steak, or tofu
or add salmon \$18*

KIDS under 10 BUTTER NOODLES \$11

KIDS CHICKEN BUTTER & PARM NOODLES \$14

Your server can split your check 2 ways
For separate itemized checks \$2 each please

SMALL PLATES

FIELD GREENS HOUSE SALAD \$16

mixed field greens with carrots, cucumbers, cherry tomatoes, roasted pepitas, citrus vinaigrette

SOUP DU JOUR \$16 (\$9 cup a la carte)

a bowl of homemade soup and bruschetta with tomatoes, basil & balsamic glaze

ADD A KABOB to SOUP or SALAD \$11

*grilled with tomatoes / onions / peppers
choose chicken, steak, or tofu*

TAPAS

MEAT & CHEESE CHARCUTERIE \$18

weekly selections of cured meats and cheeses, crostini, giardiniera, colorful crudite veggies

SMOKED TENDERLOIN CARPACCIO \$18

smoked rare filet of tenderloin sliced razor thin on pecorino crisps with roasted red pepper sauce

SEARED SCALLOPS \$18

glorious sea scallops served with an orange zest beurre monte on a bed of greens

MAC & CHEESE a la carte \$12

cheesy baked cavatappi pasta

DOUBLE DATE SAFFRON SKEWERS \$12

spicy capicola layered between sweet dates & baked to meld the flavors of saffron aioli

VEGAN CUCUMBER ROUNDS \$10

cucumbers with hummus and crisp carrots

SMOKED SALMON CROSTINIS \$14

house cured and smoked salmon with a lemon caper dill aioli on crostinis

SMOKED PORK BELLY "BURNT ENDS" \$14

pieces of smoked pork belly tossed in truffle oil on a bed of crispy fried bowtie pasta