

## HEARTY PLATES

### **GRILLED CHEESE & SOUP \$26**

*thick, gooey, slices of smoked warm provolone, bruschetta with tomatoes, basil & balsamic glaze, with a bowl of soup du jour*

### **HOUSE SMOKED BRISKET DINNER \$34**

*tender house smoked brisket sliced to order, baked mac & cheese and smokey baked beans, served with warm bread & a side of summer slaw*

### **BRAISED BISON SHORT RIBS \$39**

*Braised and slow roasted ribs that fall off the bone on a bed of homemade spaetzle 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*

### **CHICKEN or VEGAN CURRY \$29**

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

### **RAVIOLIS DINNER \$32**

*mushroom raviolis sauteed in a buttery mushroom sauce served with warm bread and surrounded by colorful garden greens*

### **HOUSE SMOKED PULLED PORK \$27**

*tender bone-in smoked pork butt mac & cheese and smokey baked beans served on a toasted brioche bun with summer slaw*

### **GREENS AND ANCIENT GRAINS \$21**

*the mixed field greens house salad with red quinoa, wild rice & basmati rice pilaf*

### **ADD A KABOB to ANY PLATE \$11**

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

### **KIDS under 10 BUTTER NOODLES \$11**

### **KIDS CHICKEN BUTTER & PARM NOODLES \$14**

Your server can split your check an equal number of 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 ANY PLATE or a la carte \$11**

*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*

### **SUMMER SLAW a la carte \$8**

*cabbage, red peppers, carrots, jalapenos tossed in a rice wine vinaigrette*

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