

# soup & salad

**House** - Petite Greens, Grape Tomatoes, English Cucumbers, Carrots, Basil Balsamic Vinaigrette. ♡⊗♥ \$6/\$9

**Caesar** - Romaine Hearts, Garlic Croutons, Parmesan Cheese Crisp. \$6/\$9

**Cobb** - Romaine, Diced Chicken, Applewood Bacon, Avocados, Tomatoes, Hard Boiled Eggs, Crumbled Blue Cheese, Red Wine Vinaigrette. ⊗ \$10/\$14

**Wedge** - Applewood Bacon, Roasted Tomatoes, Cucumbers, Blue Cheese Dressing. ⊗ \$9

**Spinach** - Baked Spiced Apples, Dried Cranberries, Crumbled Blue Cheese, Maple Vinaigrette. ♡⊗♥ \$10

**Power Bowl** - Field Greens, Farro, Roasted Squash, Wild Rice, Tomatoes, Roasted Brussels Sprouts, French Dressing. ♥ ♡ \$11

*Additions: Tuna or Chicken Salad, \$5. Grilled Chicken \$6. Grilled Salmon \$9. Grilled Shrimp \$9*

**Soup du Jour** - or - **Chili** - \$4/\$6

**French Onion Soup** - Sherry-Thyme Beef Broth, Toasted Baguette, Swiss Cheese. \$7

## starters

**Warm Soft Pretzel** - Beer-Cheddar-Swiss Sauce. ♡ \$7

**Poutine** - Ranch Seasoned Fries, Cheese Curds, Brown Gravy, Fresh Herbs. \$7

**Mushroom Toast** - Local Sharondales, Blue Cheese, Pea Shoots, Pickled Onions. ♡ \$11

**Roasted Cauliflower** - Turmeric, Whole Grain Mustard, Chimichurri, Roasted Tomatoes. ♡⊗ \$9

**Beef Tartar** - Rosemary Maple Mustard, Hard Cooked Eggs, Capers, Toasted Baguette. \$13

**Chicken Quesadilla** - Sweet Peppers, Onions, Tomatillos, Cilantro, Cheddar Jack Cheese, Sour Cream, Salsa. \$11. *Add Guacamole \$2.*

**Shrimp Spring Rolls** - Cabbage, Carrots, Sweet and Spicy Thai Chili Sauce. \$7/11

**Oysters** - Crispy Fried Oysters, Cocktail, Petite Greens. \$13

# mains

*Split plates are charged \$7 and are not offered on specials or any item available as a small size.*

**Mediterranean Linguine** - Artichokes, Tomatoes, Capers, Kalamata Olives, Feta, Pesto. ♥ ♫ \$12/\$17, add Shrimp \$7

**Vegetable Enchiladas** - Roasted Brussels Sprouts, Wild Rice, Roasted Squash, Spiced Red Sauce, Queso Fresco and Jack Cheese. ☒ ♫ \$15

**Chicken Parmesan** - Served with Linguine. \$15/21

**Grilled Chicken** - Herb Grilled Chicken Breast, Basmati Rice, Asparagus. ☒ ♥ \$16

**Pan Roasted Scallops** - Butternut Squash Puree, Roasted Cauliflower, Sweet Pea Cream. ☒ \$30

**Fish and Chips** - Battered Flaky Cod, Coleslaw, French Fries, Tartar Sauce. \$15

**Shrimp and Grits** - Stone Ground Creamy White Grits, Local Chorizo, Pepper Cream Sauce. \$25

**Pan Roasted Atlantic Salmon** - Beet and Horseradish Herb-Crusted Atlantic Salmon, Basmati Rice Pilaf, Roasted Asparagus, Tarragon Cream Sauce. ☒ ♥ \$16/27

**22947 Burger** - Lettuce, Tomato, Onion, American Cheese, Toasted Kaiser Bun, French Fries. Choose American, Swiss or Cheddar. \$12  
*Plant-based Beyond Meat Burger, add \$2.*

**Slow-Cooked Meatloaf** - Mashed Potatoes, Steamed Broccoli, Brown Gravy. \$16

**Filet Mignon** - 6oz. Filet, Boursin Mashed Potatoes, Roasted Brussels Sprouts, Shallot and Dijon Demi-Glace. ☒ \$30

**Artisan Pizza** - White Garlic Cream or Traditional Tomato Sauce. ♫ \$10

*Add: Caramelized Onions, Mushrooms, Tomatoes, Kalamata Olives, Sweet Peppers, Broccoli, Artichokes, Extra Cheese, \$1 ea. Add: Bacon, Pepperoni, Sausage, Grilled Chicken, BBQ Chicken, Anchovies, Spinach, Asparagus, Avocado, Feta, \$2 ea. Pizzas do not include a starter soup or salad.*

*Additional Sides, \$3 each: Baked Potato, Creamy Mashed Potatoes, Basmati Rice Steamed or Roasted Asparagus, Steamed Broccoli, Roasted Cauliflower, Roasted Brussels Sprouts*

☒ *Gluten free preparation available.* ♫ *Vegetarian.* ♥ *Reduced calories and sodium dish.*  
*Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness.*