



---

## starters

---

**GORGONZOLA CHIPS** 9 | 15  
gorgonzola crumbles & fondue,  
served bubbling hot

**CRISPY WONTON CUPS** 16  
creamy hummus, fried artichoke hearts,  
pickled carrots & red onions 

**LEMON HERB CRAB CAKES** 18  
creamy lemon chive sauce, petite salad  
w/ pickled red onions, lemon vinaigrette

**BUTTER BASTED SCALLOPS** 25  
honey Dijon cashew butter, cherry  
Fresno pepper jam, crispy arugula 

---

## salads

---

*Add roasted chicken breast 5,  
pan seared salmon 10, shrimp 10*

**HOUSE** 7 | 13  
mixed greens, salad veggies & toasted  
almonds, choice of homemade Italian  
vinaigrette, raspberry vinaigrette  
or creamy Gorgonzola dressing  

**CAESAR** 7 | 13  
romaine hearts, grana padano,  
brioche croutons

**CRISP ARUGULA** 8 | 15  
dill goat cheese, sugar snap peas,  
cucumbers, sweet peas, edamame,  
pickled red onions, candied pecans,  
w/ honey lemon vinaigrette  

---

## sandwiches

---

*served with fresh fruit &  
homemade potato chips*

**BRAISED BEEF SHORT RIB** 19  
beer battered onion rings, provolone & roasted  
garlic aioli on a buttered brioche bun

**PULLED PORK GRILLED CHEESE** 19  
apple cider braised pork shoulder, smoked  
gouda, cheddar, provolone on sourdough  
w/ butterpickle mojo dipping sauce

**GLAZED SESAME SALMON** 18  
sesame crusted w/mushroom dashi glaze,  
kimchi slaw on a brioche bun

**CHICKEN WRAP** 15  
queso fresco, roasted bell peppers, tomato  
salsa, avocado dipping sauce

**BUILD YOUR OWN** 16  
served w/ garlic aioli, bibb lettuce,  
tomato & red onions

**Meat/Veg:** chicken salad, deli trio,  
roasted chicken breast,  
black bean cake

**Cheese:** provolone, smoked gouda, cheddar

**Vessel:** buttered brioche, sourdough,  
pretzel roll, jalapeno cheddar wrap,  
bibb lettuce

---

## signature entrées

---

**SESAME CHICKEN BREAST** 25  
shiitake mushrooms & pearl onions,  
soy-ginger butter, whipped potatoes

**GRILLED SALMON** 27  
black bean cake, English pea & pickled carrot  
salsa Verde, w/ creamy lemon chive crema

**GOLDEN RAISIN & PEAR CURRY** 22  
seasonal vegetables, coconut curry sauce,  
cilantro basmati rice  

---

## quiche of the day

14

side salad with raspberry  
vinaigrette & fruit

---

## daily box lunch

14

sandwich, soup,  
salad & dessert

---

## side dish

---

**MAPLE BACON  
BRUSSELS SPROUTS** 9

**TRUFFLE FRITES** 6

**CREAMY MASHED  
POTATOES** 6

**MACARONI & CHEESE** 10

**GRILLED ASPARAGUS** 9

**BASMATI RICE** 6

**SEASONAL VEG MKT PRICE**

\*\* Consuming raw or undercooked  
meats, seafood, shellfish, or eggs  
may increase your risk of  
food-borne illness

 = Vegetarian  = Gluten Free