

## share

### Bread Service

house mini loaf | salted maple butter

### Mezze Platter

roasted garlic hummus | peppadew peppers | olives | cucumber | feta cheese | naan bread (V)

### Duck Steamed Buns

duck confit | napa slaw | apple butter | pistachio

### Crispy New Potato

caramelized pearl onion | garlic | melted manchego cheese | fresh herbs

### Coconut Green Curry Mussels

local ipa beer | shallots | garlic | butter | sourdough bread | fresh herbs

### Artichoke-Crab Dip

shaved gana padano | fresh herbs | rustic crackers

## salads

### Roasted Beets

wild arugula | frieze | local citrus | avocado | candied hazelnuts | citrus vinaigrette

### Caesar

romaine | parmesan | ciabatta croutons | caesar dressing

### Wedge

iceberg lettuce | noble star bacon | scallions | cherry tomato | bleu cheese | ranch dressing (V)

*add marinated chicken 6 | rock shrimp 9 | flaked smoked salmon 9*

## soup

### Butternut Squash Bisque

spiced pepitas

### Chicken Succotash Soup

corn | edamame | bell peppers | onion | carrots | kidney beans | celery

## entrees

### Meritage Meatloaf

noble star bacon | yukon potato puree | heirloom carrot | sweet peas | tomato glaze

### Fall Chicken

dark & white meat | roasted red pepper grits | toybox squash | sweet peppers | carrots | demi

### Pork Chop

butternut squash puree | garden mire-poix | brussel sprouts | currant gastrique

### Diver Scallops\*

black rice | butternut squash | cauliflower puree | haricot verts | nage | blood orange gastrique

### 12 oz NY Strip\*

roasted seasonal root vegetables | yukon potato puree | demi-glaze

### 8 oz Filet Mignon\*

marble potatoes | mushroom | seasonal vegetables | demi-glaze

### Double Smash Burger

bacon | american cheese | lettuce | tomato | onion | aioli | brioche bun | garlic parmesan fries

### Smoked Bone-In Short Rib

sweet corn polenta | heirloom carrots | romanesco | pearl onions | blackberry chutney

### Rainbow Trout

avocado lemon curd | crispy new potato | sweet peppers | chefs blend mushroom  
| butternut brodo

### Brussels & Grain Bowl

kidney beans | couscous & quinoa | sultanas | vegetables | watermelon seeds | achiote sauce (V)

## enhancements

7 each

**Charred Green Beans** clementine glaze | shaved peppadew

**Roasted Brussels Sprouts** shallot | maple glazed cashews

**Roasted Mushrooms** shallot | garlic | whole grain mustard

**Garlic Parmesan Fries**

**Red Pepper Grits**

\*These items are served cooked to order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. In regards to the safety of these items written information is available upon request. We are pleased to accommodate all dietary needs and restrictions, gluten friendly (GF) and vegetarian (V) menu items are noted, additional selections may be available. We are not an allergen or gluten free environment and products containing gluten are prepared in our kitchens. Be advised the possibility exists for food items to come into contact with other food products in shared preparation areas. Please inform your server of your dietary concerns.