

Dinner

Small Bites

Goat Cheese Dip

Sautéed leeks, dried cranberries and red wine vinegar folded into a creamy goat cheese dip, served with lemon cilantro tortilla chips 10

Artisanal Cheese & Bacon

A selection of duck, wild boar, and sugar cured bacon paired with seasonal artisanal cheeses, garnished with candied walnuts and fresh fruit 14

Sweet Chili Calamari

Calamari strips lightly breaded and deep fried, served with a sweet Thai chili sauce and garnished with green onion, cilantro and citrus 12

Tequila Lime Shrimp

Succulent shrimp marinated in a tequila, lime, and cilantro marinade. Served with a mango, black bean corn salsa, chipotle aioli, and avocado crema dipping sauce 14

Fried Deviled Eggs

Lightly deep-fried, panko crusted, sugar cured bacon and sriracha filled eggs 9

Truffled Parmesan Potato Croquettes

Whipped Yukon gold potatoes seasoned and breaded with herbed panko bread crumbs and a charred yellow pepper romesco sauce 13

Bacon Wrapped Dates

Goat cheese stuffed dates wrapped in bacon with a balsamic drizzle 9

Salads & Soups

Curried Carrot Soup

Fresh pureed carrots with curry seasoning, topped with lime coriander yogurt and black volcanic rock salt Cup 5 Bowl 7

Shrimp Salad

Grilled shrimp marinated in tequila, lime, and cilantro, served over a bed of greens, red onions and chopped almonds with chipotle ranch dressing on the side 18

Chicken Cobb Salad

Fresh chopped romaine lettuce and mixed greens with grilled chicken, tomatoes, bacon, green onions and egg, served with ranch dressing on the side 14

Buttermilk-Brined Fried Chicken Salad

Romaine lettuce and vibrant spring mix with tomatoes, carrots, celery, bleu cheese crumbles and ranch dressing on the side 15

House Salad

Dried cranberries, feta cheese crumbles, tomatoes, red onion and herb croutons over mixed greens with your choice of dressing 3

Entrees

Southern Fried Cornmeal Catfish

Filet of farm-raised catfish, cornmeal crusted, deep-fried and served with red pepper, andouille sausage hash, braised greens and smoked tomato marmalade 19

Southwest Chicken Mac n Cheese

Southwestern spiced chicken breast accented by corn, black beans and poblano peppers in a blend of pepper jack and white cheddar cheeses, tossed with al dente pasta shells 18

Ale-Braised Short Rib

Hearty beef ribs slowly braised in a herbed ale demi-glace sauce, served with truffled potato croquettes and sous-vide herbed carrots 20

Salt Crusted Beef

Grilled tenderloin prepared with an herb infused salt dough, served with Yukon gold garlic mashed potatoes, roasted root vegetables and a mushroom demi-glace 34

Pork Ribeye

Bone-in pork ribeye steak seasoned, then glazed with a spicy plum sauce, accompanied by green beans and chipotle sweet potatoes 25

Airline Chicken Breast

Apple-brined smoked chicken breast on top of chipotle sweet potatoes, sautéed Swiss chard and Andouille sausage, finished with mustard demi-glace 22

Faroe Island Salmon

Seared salmon over smoked pearl barley, served with garlic French cut green beans, pickled shallot and a horseradish infused cream sauce 24

Vegetarian Ravioli

Ravioli filled with red and yellow peppers, squash and zucchini in a lightly charred yellow pepper romesco sauce 19

Bison Loin

Lean, free-range bison loin grilled to your desire, served with whipped Yukon gold smashed potatoes, and sous vide herbed carrots, finished with a blackberry demi-glace 36

Crispy Duck Leg

Salt and spiced-cured duck leg, steamed and lightly fried, topped with pomegranate reduction, served with white bean cassoulet and French cut green beans 26

Poutine

Pulled ale-braised beef atop a mound of hand-cut French fries, rich brown gravy and white cheddar cheese, topped off with an over-easy farm fresh egg and scallions 20