

\$7	SOUP OF THE MOMENT		
\$9½	TOASTS AND TOPPINGS		
\$9½	GRILLED ARTICHOKE WITH DIJON AIOLI AND TRUFFLE DRIZZLE	\$12	HALF POUND ANGUS BURGER, MAYTAG BLUE CHEESE, MAYO, FOCACCIA
\$10	ESCARGOT WITH GARLIC BUTTER AND STILTON CHEESE OVER GRIDDLED CIABATTA TOAST	\$12	SHAVED TURKEY BREAST, JALAPENO CRANBERRY JELLY, BRIE, MAYO, FOCACCIA
\$14	NOVA SCOTIA SMOKED SALMON ON CRISPY POTATO CAKE WITH CHIVE CRÈME FRAICHE	\$12	TEMPURA FLASH FRIED TILAPIA, CHIPOTLE AIOLI, TOMATOES, FRENCH BREAD
\$15	YELLOW FIN TUNA TARTAR WITH SRIRACHA AIOLI, AVOCADO, CUCUMBER, WON TONS, SOY AND TRUFFLE ESSENCE	\$12	CUBAN- PULLED PORK, HAM, PICKLES, YELLOW MUSTARD
\$14	MUSSELS AND POMMES FRITES- YOUR CALL, ITALIANO, CON FORMAGGIO OR THAI STYLE	\$12	GRILLED CHICKEN, PESTO, FRESH MOZZARELLA, TOMATOES, MAYO, FOCACCIA
\$12	CRISPY CALAMARI WITH YUZU DIPPING SAUCE, MIZUNA GREENS, SESAME, CHIVE AND SEA SALT	\$12	SRIRACHA SLIDERS- CAPITOL CREEK BEEF WITH SRIRACHA, MAYO, TOMATO
\$11	DUCK HASH- FIG JAM, MAYTAG BLUE CHEESE AND PULLED DUCK ON A CRISPY POTATO CAKE	\$16	BAR STEAK- 8OZ NEW YORK, GREEN PEPPERCORN DEMI, MASHERS
\$11	BEEF CARPACCIO, BABY ARUGULA, CAPERS, PARMIGIANO REGGIANO AND LEMON VINAIGRETTE	\$12	POSOLE STEW WITH PULLED PORK, AVOCADO, SOUR CREAM AND CILANTRO
\$12½	CHINESE CHICKEN SALAD- SHAVED NAPA CABBAGE, BELL PEPPERS, CARROTS, MIZUNA GREENS, WONTONS AND A SOY GINGER DRESSING		
\$9	CAESAR OF THE ARTISAN- HEARTS OF ROMAINE, PARMIGIANO REGGIANO AND ANCHOVY		
\$8	ORGANIC MIXED GREENS, HAYSTACK MOUNTAIN GOAT CHEESE, STRAWBERRIES AND CANDIED PECANS		

ALL SANDWICHES ARE SERVED WITH HOUSE MADE FRIES AND MIXED GREEN SALAD. NO SUBSTITUTIONS PLEASE.

18% GRATITUDE MAY BE ADDED TO PARTIES OF SIX OR MORE. WE ARE UNABLE TO ACCOMMODATE SEPARATE CHECKS. THANK YOU FOR YOUR PATRONAGE!
ENJOY!