



## STARTERS

### Polenta Fries

Ceci Polenta Steak Fries  
Truffle Aioli ~ Parmesan (GF) - 12

### Baked Goat Cheese

Honeycomb ~ Almonds ~ Grapes  
Smoked Olive Oil ~ Crostini - 19

### Chicken Tenders

Choice of Garlic Parmesan,  
Sweet Thai Chili, Buffalo,  
BBQ (GF) - 19

### Crab & Shrimp "Guacamole"

Avocado ~ Grape Tomatoes  
Aji Amarillo Dressing  
Blue Corn Chips (GF) - 23

### Hummus

Toasted Cumin  
Pickled Vegetable Blend  
Everything Bagel Spice  
Grilled Pita - 15

### Blackened Fish Tacos

Mango Slaw ~ Cotija  
Cilantro Lime Crema - 19

### Curry Mussels

Sautéed Mussels  
Coconut Curry Broth  
Chorizo ~ Crusty Bread - 20

## SOUP & SALADS

*Add Chicken -7, Steak -12,  
Haddock or Shrimp-15*

### Soup of the Season

Cup 9 ~ Bowl 13

### Caesar

Shaved Parmesan  
Croutons ~ Lemon  
Anchovy Dressing- 15

### Citrus & Beets

Feta ~ Watercress  
Toasted Pita  
Blood Orange Dressing - 16

### Arugula & Brussel Sprout

Apples ~ Butternut Squash  
Cranberries ~ Pepitas  
Apple Cider Vinaigrette - 17

### Simple Greens

Mixed Greens ~ Tomato  
Cucumber ~ Pickled Onion  
Balsamic Vinaigrette - 13

## 10" PIZZA

*Available GF*

### Simply Cheese

Mozzarella ~ Provolone  
Herb Tomato Sauce - 19

### Meatball

Meatballs ~ Bolognese Sauce  
Provolone Blend ~ Ricotta - 21

### Spicy Pig

Pork Belly ~ Herb Tomato Sauce  
Mozzarella ~ Jalapeño ~ Hot Honey - 22

## HANDHELDS

*served with French fries  
truffle your fries - \$3  
available GF*

### Roasted Turkey Rachel

House Roasted Turkey Breast  
Cranberry Coleslaw ~ Swiss ~ Rye - 19

### Beer Battered Haddock

Red Pepper Rémooulade  
L.T ~ Potato Bun - 24

### Cuban

Pulled Pork ~ Shaved Ham  
Gruyère Cheese  
Mustard ~ Mayo ~ Pickles  
Baguette - 22

### Toasted Cheese & Tomato

New England Cheddar ~ English Cheddar  
Beefsteak Tomato ~ Sourdough - 16  
Add Grilled Chicken - 5

### Braised Lamb Gyros

Za'atar Rubbed Lamb  
Tzatziki Sauce ~ L.T  
Warm Naan ~ Feta - 25

### Wagyu Burger

Cheddar ~ Caramelized Onion  
House Pickles ~ L.T ~ Dijonnaise  
Potato Roll - 23  
Add Pork Belly - 5

## FAVORITES

### Roasted Chicken Breast

Andouille & Corn Bread Stuffing  
Cider Glazed Carrots  
Garlic Buttermilk Mashed Potato  
Lemon Thyme Chicken Jus - 29

### Pappardelle Bolognese

Pappardelle Pasta ~ Pancetta  
House Ground Beef Bolognese  
Whipped Ricotta ~ Roasted Tomato - 31

### Grilled Yellowfin Tuna

Miso Scallion Glaze  
Winter Kale Blend  
Pan Fried Asian Noodle ~ Sweet Soy - 43

**AVAILABLE DAILY  
AT 4:00 PM**

### Grilled Cauliflower "Steak"

Herb Marinated ~ Walnut Romesco  
Sweet Potato Fingerlings  
Pickled Cremini Mushrooms - 23

### Grilled Pork Tenderloin

Roasted Tri-Colored Potatoes  
Parsnips ~ Buttermilk Blue Cheese  
Balsamic Fig Demi - 33

### Simply Steak

Pan Roasted Filet of Beef Tenderloin  
Crisp Rosemary Potato Gratin  
Black Garlic Demi Glaze - 47

Please let your server know of any food allergies.  
\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness

