

ALL DAY MENU

STARTERS

Cheese	14
rotating cheese, preserves, honey, compote, apple, almonds, sourdough (V)	
Charcuterie	18
rotating meats, jam, dijonaise, shallot, gherkins, sourdough	
Add three cheeses (8)	
Bone Marrow	16
honey, chive, mustard, sourdough	
BBQ Hamachi Collar	14
potato chips, pickles	
Cool Ranch Elotes	6
grilled corn, aioli, parmesan, lime juice, doritos crumb (V)	
Brussels	12
sweet soy, parmesan, walnuts (V)	
Mac n' Cheese	12
cheese, cavatappi, gravy, herbs (V)	
Chicken Wings	14
fig sweet and sour or hot chili, carrot, celery	

SOUP & SALAD

add chicken (8), salmon (10) or steak (12) to any salad

Chopped Salad	10
tomato, red onion, croutons, balsamic vinaigrette (V)	
Endive Caesar	12
breadcrumbs, boiled egg, clam Caesar dressing (V)	
Pear Ricotta	12
arugula, honey, poached pear, pepita granola (V)	
Soup of the Day	10
chef 's whim (V)	

PIZZA

Sausage & Potato	16	Mushroom Pesto	14
chorizo, queso fresco, mozzarella, cilantro, red sauce (V)		roasted mushroom, ricotta, roasted tomato, pesto (V)	
Calabrese & Honey	16	Pepperoni	15
spicy salami, mozzarella, utah honey, chive, red sauce		mozzarella, pepperoni, red sauce	

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HAND HELD

served with choice of fries or salad

Short Rib Grilled Cheese	14
smoked cheddar spread, onion jam, bacon, short rib	
Pancake Pulled Pork	14
pork shoulder, provolone, pickle, chili maple syrup, apple fennel slaw, dijonnaise	
Drunk Burger	19
brioche bun, drunken cheddar, lettuce, tomato, pickle, red onion, whiskey syrup	
Mahi Nachos	15
blue corn chips, pickled cabbage and carrots, pico, queso fresco, sambal aioli, cilantro (V)	

BIG PLATES

Penne Bake	24
three cheese blend, roasted tomato, roasted fennel, chorizo carbonara, cilantro	
Pork Chop	32
squash pickles, baked beans, texas toast, honey butter, chicken jus	
Short Rib	32
potato pie, chive crème fraiche, roasted mushroom, coriander powder	
Flat Iron	34
mashed potato, chimichurri, grilled cabbage, beef glaze	
Chicken Breast	27
roasted fingerlings, gold beet, pistachio streusel, pomegranate mustard	
Salmon	30
cauliflower, pine nut, quinoa, mustard seed, saffron aioli	

SIDES

Yam Crème Brulee	8	House Bread	8
yam custard, popcorn powder, sea salt (V)		baker's whim (V)	
Seaweed Mashers	8	Fries	8
bonito, seaweed powder (V)		regular or garlic herb (V)	
Grilled Cabbage	8	Olives	8
Chimichurri (V)		citrus, fennel (V)	

(V) Indicates that a dish can be made Vegetarian or Vegan, please inquire with your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have certain medical conditions. Please let your server know of any possible allergies or dietary restrictions.

Executive Chef Eric Miller