

STARTERS



CALAMARI STRIPS [GF] 14

Buttermilk Marinated Calamari Strips Dredged in Seasoned Corn Meal and Fried / Served with House Made Remoulade

FIG & GOAT CHEESE FLAT BREAD [V] 12

Stewed Figs and Goat Cheese On a House Made Flat Bread / Topped with Tarragon and Arugula

MUSHROOM AND FETA TURNOVERS [V] 12

Sautéed Mushrooms / Caramelized Shallots / Feta Cheese Served in a Puff Pastry Shell / Topped with a Red Wine Reduction

FRIED BRUSSEL SPROUTS [VG] [GF] 11

Brussel Sprouts Fried and Topped with a Soy and Sesame Glaze

STUFFED MUSHROOMS [GF] 13

Cremini Mushrooms Stuffed with Andouille Sausage and Rice / Topped with a Spinach Pesto

SALAD & SOUP



GARDEN SALAD [GF] 7

Fresh Greens / Cherry Tomatoes / Cucumbers
Pickled Carrots / Bell Peppers
Served with Choice of House Made Dressing:
[Ranch, Blue Cheese, Huckleberry Vinaigrette, Balsamic Vinaigrette, Italian Vinaigrette]

CAESAR SALAD 8

Romain Lettuce / Parmesan Cheese / House Made Croutons
Tossed with a House Made Caesar Dressing

BEET AND ARUGULA SALAD [GF] [V] 10

Roasted Beets / Arugula / Feta Cheese / Candied Pecans
Tossed with a Lemon and Beet Vinaigrette

SOUP DU JOUR CUP 6 BOWL 10

**Consuming raw or under-cooked meat, eggs, shellfish and/or fish may increase your risk of food-borne illness. An automatic 18% gratuity will be added to parties of 8 or more.*

