

## munchies

popovers   5 each   cultured local butter (GF option lynn's life 10)	5
crudité   white bean purée   carrot purée   whipped ricotta & honey   pita	16
buttermilk fried boneless wings   [asian]   [sweet chili]   [classic]	14
shrimp & grits   bacon marmalade	14
soup dumplings   pork filled   broth	14
char sui (chinese BBQ ribs) cured   smoked   crispy fried	14
local cheeses & meats	24
honey   local jam   dried cured meats   pickles   mustard   toast	
shrimp toast   brioche   lime	14
tuna tartare cucumber   avocado   black & blue sauce   crisp	16

## graze: add | chicken 6 | salmon 9 | shrimp 10 | tuna 10

burrata salad	14
citrus   pomegranate   pistachios   champagne vin	
avocado ranch	13
greens   avocado   cucumber   everything seasoning	

## house pastas

spaanakopita cavatelli v, gf	27
spinach   feta cheese   lemon dill cream	
tortellini	29
shrimp   asparagus tips   peas   basil   champagne tomato cream	
crispy semolina gnocchi	29
clock tower farm braised lamb   red wine & tomato   ricotta	

## table sides

truffle fries 8   veggies   mash   mac   jar of pickles	7
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## mains

short ribs gf	32
red wine braised   caramelized carrots   mash	
chicken pam	27
herb breaded   marinara   blistered tomatoes   burrata   dressed greens	
seafood chowder gf w/o sourdough	32
shrimp   scallops   cod   potatoes   veggies   lobster sherry cream   sourdough	
prime NY strip {natural} gf	39
potato puree   roasted brussel sprouts   demi	
seared tuna gf	28
pomegranate   avocado   citrus salad   sticky rice	
roast duck bao	34
chopped slow roasted duck   sticky rice   pickled veggies   baobuns   hoisin	
birria roasted chili enchiladas (v gf)	28
smoky chili sauce   tofu crumbles   corn tortillas   queso   stewed beans	
salmon rice bowl {faro island} gf	28
honey soy seared   avocado   sake cucumbers   siracha sauce   rice	

## sandwiches: served with fries or salad – gluten free bread available 3

salmon sandwich   buttermilk ranch   avocado   greens	17
gyro   local lamb & beef   L.T.RO   tzatziki   cuc-tomato & feta salad	17
8 oz. local beef bistro burger	21
aged cheddar   caramelized onion   apple wood bacon   steak sauce	
house made black bean burger   lettuce   tomato   pickles	14
add   caramelized onions   fried egg   gorgonzola   cheddar [+1]	
bacon   bacon marmalade   avocado [+2]	

## desserts \$9

honey & vanilla pudding | bread pudding  
Canadian (naimo bar | coconut | almond | chocolate)  
Cheeses cake | raspberries

we support & source, local | sustainable | organic | gmo free products when available. If you have any food allergies, please inform us.  
thank you – Cassie & Rich