

SALADS

ARUGULA SALAD 13 Smoked Grapes, Lemon, Extra Virgin Olive Oil, Manchego

GRILLED RADICCHIO & APPLE 14 Toasted Pecan, Humboldt Fog, Honey Vinaigrette

KALE & CAULIFLOWER SALAD 12 Olives, Yellow Pepper, Pine Nuts, Oregano Feta Vinaigrette

ROMAINE HEART CAESAR 13 White Anchovy, Shaved Parmesan, Garlic Croutons

ADD TO ANY SALAD Chicken 6 Shrimp 8 Hanger Steak 10\*

APPS & SMALL PLATES

ROASTED VEGETABLE & FARRO SOUP 8

SEARED TUNA\* 16 Olive Crumbs, Basil Puree, Oven Dried Tomatoes

SHRIMP & SCALLOP\* 18 Citrus, Fennel Pollen, Cucumber

CHORIZO FLATBREAD 14 Roasted Avocado, Pico, Queso Fresco

MARGHERITA FLATBREAD 14 Mozzarella, Cheery Tomato, Basil Puree

SHORT RIB SLIDERS 12 Fried Green Tomatoes, Jalapeño Aioli, Picked Cabbage and Pretzel Bun

TOAST & SHRIMP 14 Jalapeño, Ginger, Jicama & Cilantro

\*These items may be offered undercooked or raw.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**SANDWICHES** 

SMOKED CHICKEN PANINI 14 Chipotle Cherry Jam, Brie, Arugula

DECKER & DYER BURGER\* 16 Garlic Mayo, Aged Cheddar, Lettuce, Tomato, Onion, Onion Bun

SMOKED PORK LOIN\* 15 Blackberry Glaze, Havarti, Brussels Slaw

**ENTRÉES** 

CRAB CAKE 30 Roasted Corn & Green Chili, Watercress, Crushed Potato

SEARED GROUPER\* 28 Lemon Thyme Olive Oil, Malt Fingerling Potatoes, Shallot, Bacon

SAUTÉED GNOCCHI 22 Broccoli Raab, Cipollini, Garlic Parmesan Broth

DRY AGED NY STRIP\* 42 Glazed Pearl Onions, Thyme Butter, Malt Frites

BAKED MOUNTAIN TROUT\* 26 Fried Brussels Sprouts, Toasted Farro, Charred Lemon & Olive Oil

CHICKEN FRIED CHICKEN 22 Cucumber and Onion Salad, Black Pepper Sour Cream

SIDES

HOUSE CUT FRIES 6
SAUTÉED WILD MUSHROOMS 8
MAC & THREE CHEESE 8
GRILLED VEGETABLES 6
SEASONAL FRUIT 6