



we kindly request that you limit your stay to 90 minutes while we are at limited capacity. thank you!

dinner menu

available after 3pm

SOUP, SALAD, STARTERS

vegetarian chili with cheddar cheese & cornbread
cup 6.50/bowl 8.00

tomato bisque with herbed croutons
cup 4.25/bowl 6.25

kale & roasted beet salad kale, arugula, farro, roasted beets, dried apricots, goat cheese, pickled red onion, honey-cider vinaigrette 14.00 *add grilled chicken 5/grilled salmon 7*

chopped salad chopped romaine lettuce, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing 15.00

mediterranean quinoa bowl quinoa, cucumber, cherry tomato, arugula, feta cheese, red onion, green olives, chickpeas, lemon vinaigrette, spicy harissa sauce 14.00

crab cake appetizer pan seared crab cake, sauteed garlic spinach, roasted yukon gold potatoes, lemon supreme, brown butter lemon-caper sauce 17.00

tarte flambée flatbread topped with bacon, caramelized onion, gruyere, bechamel sauce, scallions 17.00

SANDWICHES

chicken salad sandwich tarragon chicken salad with dried cranberries, lettuce and tomato on croissant, pretzel bun or multigrain; served with kettle chips and pickle 13.50

smoked cheddar burger* 8 oz. wagyu beef burger topped with smoked cheddar, candied bacon, housemade pickles, special sauce, lettuce, and tomato on a toasted sesame bun; served with kettle chips and pickle 17.50

turkey & brie sandwich all natural smoked turkey breast, brie cheese, red onion marmalade and roasted garlic mayo on pretzel roll; with kettle chips and pickle 15.00

chicken parmesan sandwich breaded chicken breast, melted mozzarella, parmesan cheese, and marinara on pretzel bun; served with arugula salad 16.50

smoked salmon club* thin sliced, cold-smoked salmon avocado, bacon, tomato, lettuce, and lemon-chive aioli on multigrain toast; served with arugula salad and pickle 18.00

ENTREES

salmon pan-seared salmon, tarragon corn pudding, pan fried polenta, sauteed kale, tomato gremolata 23.00

spring gnocchi housemade herb gnocchi, english peas prosciutto, asparagus, pea shoots, parmesan, pea puree 22.00

flat iron steak pan seared 6oz flat iron steak, chimichurri, roasted yukon gold potatoes, garlic glazed asparagus 23.00

chicken schnitzel breaded chicken breast, brussels sprouts, mashed potatoes, paprikash sauce, grilled lemon 20.00

mac & cheese cavatappi pasta, housemade cheese sauce, and toasted parmesan breadcrumbs 12.00

chicken pot pie our “deconstructed” version made with chicken breast, baby peas, carrots, and pearl onions in cream sauce; topped with an all-butter puff pastry 15.00

quiche + salad a slice of our famous quiche served with arugula salad 14.00

lorraine - bacon, caramelized onion, gruyere

vegetarian - ask us for today's special

SIDES

brussels sprouts 6

arugula salad 5

asparagus with butter and garlic 6.5

mac & cheese sm 8

mashed potatoes 6

roasted sweet potatoes with chipotle cream 6.5



thank you for joining us!

*these items are cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.