



STARTERS

CHARCUTERTIE BOARD <i>chef selection of locally cured meats, cheeses with accouterments, crostinis</i>	25
ROASTED VEGETABLE BOARD <i>moroccan spiced seasonal vegetables, hummus, fresh bread & crostinis</i>	12
BAVARIAN PRETZEL STICKS <i>mustard cheese sauce, red grapes</i>	14
YELLOWFIN TUNA* <i>sesame encrusted, wasabi creme fraiche</i>	26
CHOPPED CAESAR SALAD <i>romaine, shaved parmesan, bacon bits, croutons</i> *add gerber chicken breast 12 *add sustainable salmon 20	12
WILD GREENS LIVING LETTUCE HOUSE SALAD <i>hierloom tomatoes, julienne carrots, english cucumbers, gorgonzola cheese, lemon & oregano vinaigrette</i> *add gerber chicken breast 12 *add sustainable salmon 20	10
BELGIUM FRIES <i>natural cut fries, blended cheeses, jalapenos, andalouse cheese sauce</i>	14

MAINS

NORWEGIAN SALMON* <i>wild caught, lemon dill saffron risotto, gremolata</i>	39
HALF ROASTED GERBER FARMS CHICKEN <i>smashed redskin potatoes & broccolini</i>	35
CARNE ASADA STEAK FRITES* <i>8 oz new york strip, natural cut seasoned fries, bean pico roasted corn, herb compound butter</i>	48
BLACK BEAN BEET BURGER <i>jasmine rice, oats, jalapeno, onion, cumin, chilies, served with natural cut fries</i>	16
CHRISTAIN JAMES SMASH BURGER* <i>caramelized sweet onions, wild mushrooms, garlic aioli, served with natural cut fries</i>	19
GNOCCHI BRUSSELS & BASIL PESTO <i>garlic, parsley, chives, toasted pine nuts, shaved parmesan, lemon zest, olive oil</i>	28
BUTCHER CUT OF THE WEEK * <i>chef's selection of side</i>	MP

*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

20% Automatic Gratuity will be applied to parties of 8 or more.