



All items a la carte.

SALADS

All salad dressings are made fresh, in-house.

House Salad - A mix of greens^{PL}, with kale, caramelized onions and goat cheese. Tossed in Apple Cider Vinaigrette^{PL}. \$4

Seared Asian Tuna Salad - Greens^{PL} with savoy, blistered edamame and crunch wontons, tossed in Sesame Ginger Vinaigrette. Topped with a 4oz tuna steak, grilled to a delicious medium rare*. \$13

Roast Root Salad - A vegetarian salad topped with roasted beets^L and roasted carrots, caramelized onions, cannellini beans and crisped barley, with goat cheese crumbles. Tossed in Balsamic Vinaigrette. \$9

Chicken and Berries Salad - Grilled marinated chicken over mixed greens^{PL}, with candied pecans, wild black raspberries^L, bacon, feta cheese, in Wild Berry Dressing^{PL}. \$10

Savory Steak Salad - Mixed greens^{PL} with sirloin steak, bacon, kalamata olives, red onion, cucumber and a hardboiled egg. Sprinkled with cheddar cheese and served with ranch dressing. \$11

SANDWICHES

Substitute a gluten-free bun for \$2.

Breakfast Sandwich - A hardfried egg^L and cheddar cheese, with your choice of bacon or house sausage^L. Served on 12-grain bread. \$5

Gilled Cheese - Cheddar cheese and provolone, on our homemade bread. \$3

Add Bacon +\$2. Caramelized onions +\$1. Mustard (free).

Hamburger - 100% grass-fed, all-natural beef^L, seasoned in-house and cooked to a juicy well done. With lettuce, tomato, red onion, pickle. \$6

Add Bacon +\$2. Cheddar cheese +\$1.

Steak Sandwich - Sirloin steak, with peppers, onions, and provolone cheese, topped with house horse sauce, on a fresh-baked hoagie. \$7

PAIRINGS

Handcut Fries \$3

Sweet Potato Fries \$4

House Soup \$3 cup / \$4 bowl

Seasonal Fruit \$1

L - Locally sourced item

PL - Partially locally sourced. Some substitutions may occur.

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