

Appetizers

Shrimp Fritters \$ 5

With Remoulade dipping sauce

Not so "Classic" Potato Skins \$ 6

Stuffed with Gouda, Havarti and bacon

Grilled Pork and Asparagus Involtini \$ 7

Pork Tenderloin wrapped around Asparagus and Fontina Cheese

Soups

Chicken and Rice

Tomato and White Bean

Cup \$ 3.00

Bowl \$ 5.00

Salads

House Salad \$ 4

Seasonal fresh greens, Fine Herbs, Shallot, and Tomato with a Red Wine and Balsamic Vinaigrette

Salsify and Mache Salad \$ 7

Tossed with Pickled Shitake, Bacon, Walnuts and a Portobello Vinaigrette

Endive and Pear Salad \$ 7

Served with Walnut Bread Crouton and Gorgonzola

Warning: Consuming raw or undercooked meat, poultry, seafood, Shellfish and eggs may increase the risk of food borne related illness.

Sandwiches

Empanadas of the Day \$ 8

Served with a side Salad

Crispy Fish Sandwiche \$ 8

Panko crusted Tilapia with Tomato Jam and Lettuce

Roast Tri-Tip Sandwiche \$ 8.50

With Antique BBQ sauce and Slaw

Turkey Burger. \$ 9

Ground Fresh turkey mixed with Asian flavors served with lettuce Quick Pickled Cucumber and Sarachia Mayo

All Sandwiches are served with House made Potato Chips or Mac n' cheese of the day

Entrées

Beef Short Ribs \$ 14

Served with a Vegetable Barley Risotto

Sautéed Pork Tenderloin \$ 10

Sauce Robert

Braised Chicken \$ 12

A Wintery mix of Boneless- Chicken, Roasted Leeks and Flageoletts

Pan Roasted Salmon

With a Endive and Fine Herb Marmalade

Pasta of the Day

Chefs selection

Pizza of the day

Chefs selection

