

Well, fancy seeing you here!

DINNER

Executive Chef Luke Nestler

APPETIZERS

Salt & Pepper Calamari | Lightly dredged calamari & jalapenos, cabbage, carrot & jalapeno slaw, ginger soy dipping sauce 13

Lump Crab Cakes | 4 | mixed greens, house remoulade 15

Grazing Board | Cured meats, local honey & cheeses, boursin deviled eggs, spiced nuts & dried cherries, grain mustard, house pickles, toasted baguette 15 GFA

Hummus | navy bean & garlic hummus, veggies, fried pita chips 9 GFA

Mushrooms & Goat Cheese | Wakarusa Valley Farm mushrooms, goat cheese & sundried tomatoes in sherry butter sauce, baguette 14 GFA/V

Boursin Deviled Eggs | house dill pickles 6 GFA/V

Baguette | warm loaf, roasted onion butter 4 GFA/V

SOUP & SALADS

Soup | Tomato Basil Bisque or Soup of the Day GFA | Bowl 6, Cup 4

Chef Salad | Mixed greens, choice of grilled chicken breast or fried chicken thigh, bacon, Wiebe cheddar, hard egg, tomato, red onion, sunflower seeds, ranch dressing 15 GFA

Fruit & Goat Cheese | Mixed greens, berries, apples, goat cheese, chia seeds, honey lemon vinaigrette; tossed 12 GF/V

Quinoa Salad | Mixed greens & fresh herbs, tri-color quinoa, pecans, feta, peas, tomato, honey lemon vinaigrette; tossed 10 GF/V

Santa Fe Steak Tip | Mixed greens, seasoned navy beans, corn, tomatoes, crispy tortilla strips, creamy chipotle lime dressing; tossed 14 GFA

Caesar | Two Sisters Farm romaine, Parmesan, croutons, traditional Caesar dressing; tossed 9/6 GFA

House | Mixed greens, queso fresco, diced tomato, cucumber, sunflower seeds, croutons, choice of dressing 5 GFA/V

Dressings: red wine herb vinaigrette, honey lemon vinaigrette, creamy chipotle lime, ranch, caesar, bleu cheese

SANDWICHES SERVED WITH YOUR CHOICE OF HOUSE SALAD, SOUP OR SIDE

Filet Burger | House-ground tenderloin & bacon patty, Boursin cheese, arugula, caramelized onions, cracked pepper mayo, Farm to Market egg bun 16 GFA

Salmon Burger | House-made Faroe Island salmon patty, house remoulade, lettuce, tomato, red onion, Farm to Market egg bun 13 GFA

Nashville Hot Chicken | Fried Campo Lindo chicken thigh, brown sugar & cayenne glaze, Tank 7 cheddar, house dill pickles, Farm to Market egg bun 13

Pistachio Pesto Chicken | Grilled Campo Lindo chicken breast, basil & pistachio pesto, bacon, Swiss, lettuce, tomato, telera roll 14 GFA

Pulled Pork | Slow-roasted pork shoulder, Wilson Sauce, house slaw, Farm to Market egg bun 11 GFA

Italian Sub | Pepperoni & Salami, Swiss, cracked pepper mayo, lettuce, tomato, red onion, pickled peppers, red wine herb vinaigrette, Farm to Market bun 12 GFA

Veggie | Cucumber, tomato, arugula, green onion cream cheese, whole wheat bread 10 GFA/V

Pork Tacos | 2 | local Caramelo avocado oil flour tortillas, slow-roasted pork shoulder, grilled scallions, red onion, cilantro, queso fresco, rojo salsa 12 GFA

STEAK

Filet Mignon | 8oz. | choice of potato, vegetable of the day, roasted onion butter 34 GF

KC Strip | 12oz. | choice of potato, vegetable of the day, roasted onion butter 29 GF

ADD ONS:

Sauce au Poivre | Creamy peppercorn & brandy sauce 4 GF

Sauce Burgundy | Roasted shallots & local mushrooms in red wine demi-glace 4 GF

Bleu Cheese 3 **Boursin Cheese** 3 **Sautéed Local Mushrooms** 3

CHEF SPECIALTIES

Faroe Island Salmon | grilled; herb smashed potatoes, garlic sautéed eggplant, sundried tomato & rosemary butter sauce 24/19 GF

Horseradish Crusted Trout | pan-seared; sautéed summer vegetables, white cheddar grits, roasted onion butter 22/16

Surf & Surf | sautéed shrimp, crab cakes, Cajun cream sauce, sautéed kale, white cheddar grits 26

Roast Chicken | herb-marinated & pan-seared local airline chicken breast; sautéed kale, wild rice, white wine & herb reduction 19 GF

Pancetta & Pea Pasta | campanelle pasta tossed with pancetta, peas, shallots, garlic, in green onion cream sauce, parmesan, baguette 18 GFA

Dijon Basil Pasta | linguine noodles tossed with Wakarusa Valley Farm mushrooms, tomato, basil in Dijon cream sauce, parmesan, baguette 16 GFA/V

Roasted Cauliflower Mac & Cheese | Jumbo elbow pasta tossed in roasted cauliflower & gouda cream sauce, gremolata 13 GFA/V

Spaghetti Squash Bake | Sautéed spaghetti squash & kale, tomato basil cream sauce, topped with Parmesan and baked, baguette & butter 13 GFA/V

SIDES

Potatoes | herb smashed potatoes 4, fries 4, sweet potato fries 4, house chips 3, zesty potato wedges 4, loaded baked potato (after 5pm) 5

Vegetables & Grains | vegetable of the day 4, sautéed kale 4, spaghetti squash 4, sautéed summer vegetables 4, white cheddar grits 3, wild rice 3, sweet slaw 3, mac n' cheese 5

ADD PROTEINS

Grilled Salmon Filet 7

Grilled Chicken Breast 5

Fried Chicken Thigh 5

Steak Tips 6

Sautéed Shrimp 7

Lump Crab Cakes | 2 | 7

** GF=Gluten Free **GFA-Gluten Free Available - upon request— upcharges may apply V - Vegetarian
We are happy to accommodate any dietary needs. Please notify your server of any severe food allergies.

****Non Gluten Free items are cooked in the same oil or on our grill as Gluten Free items.**

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. 0523201w

