

Well, fancy seeing you here!

WEEKDAY LUNCH

Executive Chef Luke Nestler

CHEF SPECIALTIES

Faroe Island Salmon | grilled; herbed orzo pasta, zucchini & yellow squash, roasted red pepper & lime butter sauce 19 GF

Blackened Trout | pan-seared; white cheddar grits, sweet corn succotash 16 GF

Sausage Rigatoni | Scimeca's Italian sausage in house marinara tossed with rigatoni, topped with pecorino cheese & basil, focaccia toast 19 GFA

Garlic & Oil Linguine | tomatoes, basil, garlic, spinach, & Wakarusa Valley Farm mushrooms, tossed with linguine and topped with pecorino cheese, focaccia toast 14 GFA/V

Jalapeño Smoky Cheddar Mac & Cheese | jumbo elbow pasta tossed in smoky cheddar cream sauce & roasted jalapeños, topped with 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

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, horseradish dill ranch dressing 15 GFA

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

Quinoa Salad | mixed greens, tri-color quinoa, salami, feta, olive tapenade, tossed in Italian vinaigrette 12 GF

Black & Bleu Steak Tip Salad | blackened steak tips, spinach, arugula, bleu cheese, pickled red onion, pistachios, tossed in bacon vinaigrette 15 GF

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

SANDWICHES

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

Southwest Chicken | Campo Lindo chicken breast, bacon, pepper jack, Southwest sauce, local microgreens, Farm to Market sourdough 12 GFA

Pulled Chicken | Braised local chicken, Wilson Sauce, house slaw, Farm to Market egg bun 11 GFA

Roasted Veggie | tomato, caramelized onions, local mushrooms, spinach, goat cheese, whole wheat bread 10 GFA/V

Chicken Tacos | 2 | local Caramelo avocado oil flour tortillas, braised local chicken, grilled scallions, red onion, cilantro, queso fresco, Zesto Peño or Zesto Peño Chipotle salsa 12 GFA

SIDES

herb smashed potatoes 4, fries 4, sweet potato fries 4, house chips 3, vegetable of the day 4, sautéed kale 4, sautéed spaghetti squash 4, sautéed summer squashes 4, white cheddar grits 3, sweet slaw 3, smoky mac n' cheese 5

ADD PROTEINS

grilled salmon filet 7, grilled chicken breast 5, fried chicken thigh 5, steak tips 6, sautéed Laughing Bird shrimp 7, lump crab cakes | 2 | 7

V = Vegetarian GF=Gluten Free

**GFA=Gluten Free Available - upon request— upcharges may apply

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

We are happy to accommodate any dietary needs. Please notify your server of any severe food allergies

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. 041221ewe

