

**STARTERS**

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| <b>Guacamole</b><br>cilantro, blue corn chips, cotija   | \$10 |
| <b>Ceviche</b><br>white fish, serrano, cucumber, red onions, celery,<br>cilantro, leche de tigre, blue corn chips | \$13 |
| <b>Crab Cake</b><br>maryland style, old bay aioli   | \$13 |
| <b>Fried Calamari</b><br>chipotle aioli, capers, lemon  | \$12 |
| <b>Bacon Wrapped Dates</b><br>goat cheese, arugula, espelette   | \$9  |
| <b>Brussels Sprouts</b><br>pine nuts, apple, dill, feta   | \$11 |
| <b>Bacon Garlic Cheese Fries</b><br>mixed cheddar, served with ranch  | \$8  |
| <b>Artisanal Cheese and Jam Board</b><br>chef choice cheeses, cashews, seasonal jams,<br>served with toast        | \$18 |
| <b>Artisanal Cheese Only</b>  | \$13 |

**SMALL PLATES**

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| <b>Korean Hot Wings</b><br>asian buffalo, sesame, ranch  | \$12 |
| <b>Brisket Sliders</b><br>moroccan spice braised brisket, caramelized onion,<br>provolone, horseradish on brioche buns | \$12 |
| <b>Fried Calamari</b><br>chipotle aioli, capers, lemon   | \$12 |
| <b>Chicken Curry Masala Dip</b><br>garlic herb flatbread   | \$14 |
| <b>Poke Tacos</b><br>ahi tuna, wakame, guacamole, radish, green onion,<br>spicy ponzu, sesame seeds                    | \$13 |
| <b>Seared Beef Sashimi</b><br>shimeji mushrooms, ginger, green onions, roasted tomato,<br>chili oil ponzu              | \$13 |
| <b>Pork Belly Sliders</b><br>green onion, pickled cucumber, spicy onions, sriracha hoisin,<br>hawaiin buns             | \$12 |

**FLATBREADS**

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| <b>Spanish Chorizo and Cotija</b><br>arugula, spanish chorizo, white cheddar, cotija,<br>spicy pickled red onion, chimichurri | \$15 |
| <b>Pear and Goat Cheese</b><br>sliced pears, fig jam, almond butter, chickpeas,<br>tzatziki, dill                             | \$15 |

**SALADS**

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| <b>Fried Burrata Salad</b><br>spicy greens, roasted tomato, cucumber, radish,<br>pickled seasonal vegetable, lemon vinaigrette                               | \$13 |
| <b>Grilled Chicken Kale Caesar</b><br>baby kale, parmesan, garlic bread toast  | \$14 |
| <b>Lemongrass Beef Salad</b><br>red cabbage, gem lettuce, carrot, roasted cashews,<br>roasted tomato, fried shallots, vietnamese chili<br>garlic vinaigrette | \$15 |

**SANDWICHES**

with house greens, lemon vinaigrette /add fries + \$2

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| <b>Nashville "Hot" Fried Chicken</b><br>bread and butter pickles, red cabbage slaw, ranch<br>on a brioche bun                        | \$14 |
| <b>1000 Burger with fries</b><br>roasted tomato, caramelized onion, arugula,<br>white cheddar, pickles, 1000 island on a brioche bun | \$15 |
| <b>Grilled Cheese and Tomato Soup</b><br>cheddar, herbed garlic cheese on sourdough<br>served with house tomato soup                 | \$14 |

**MAINS**

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| <b>Shrimp Tacos</b><br>tempura shrimp, cilantro crema, red cabbage slaw,<br>spicy aioli             | \$15 |
| <b>Seared Salmon</b><br>pan seared with rice pilaf, lemon brown butter sauce,<br>fines herbs, leeks | \$23 |

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| <b>Steak au Poivre</b><br>pan roasted 8oz all-natural flatiron steak,<br>mashed potatoes, roasted brussels, peppercorn cream | \$25 |
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**DESSERT**

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| <b>"Double H" Bread Pudding</b><br>house-made bread pudding, caramel sauce, chocolate,<br>ice cream | \$8 |
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