



## STARTERS

<b>Guacamole</b> cilantro, blue corn chips, cotija	\$10
<b>Ceviche</b> white fish, serrano, cucumber, red onions, celery, cilantro, leche de tigre, blue corn chips	\$13
<b>Crab Cake</b> maryland style, old bay aioli	\$13
<b>Fried Calamari</b> chipotle aioli, capers, lemon	\$12
<b>Bacon Wrapped Dates</b> goat cheese, arugula, espelette	\$9
<b>Brussels Sprouts</b> pine nuts, apple, dill, feta	\$11
<b>Bacon Garlic Cheese Fries</b> mixed cheddar, served with ranch	\$9

## SMALL PLATES

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

## SALADS

<b>Market Salad</b> spicy greens, roasted tomato, cucumber, radish, pickled seasonal vegetable, lemon vinaigrette + chicken \$4 + marinated beef \$5	\$10
<b>Grilled Chicken Kale Caesar</b> baby kale, parmesan, garlic bread toast	\$14
<b>Lemongrass Beef Salad</b> red cabbage, gem lettuce, carrot, roasted cashews, roasted tomato, fried shallots, vietnamese chili garlic vinaigrette	\$15

## SANDWICHES

with house greens, lemon vinaigrette /add fries + \$2	
<b>Nashville "Hot" Fried Chicken</b> bread and butter pickles, red cabbage slaw, ranch on a brioche bun	\$14
<b>1000 Burger with fries</b> roasted tomato, caramelized onion, arugula, white cheddar, pickles, 1000 island on a brioche bun	\$15
<b>Grilled Cheese and Tomato Soup</b> cheddar, herbed garlic cheese on sourdough served with house tomato soup	\$14

## MAINS

<b>Seared Salmon</b> pan seared with rice pilaf, lemon brown butter sauce, fines herbs, leeks	\$23
<b>Braised Short Ribs</b> buttermilk mash, sautéed asparagus, port wine reduction	\$22

<b>Steak Frites</b> 7 oz all natural flat iron steak, fries, chimichurri	\$25
---	------

## DESSERT

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