

- APPETIZERS -

- HUSH PUPPIES** 12
6 House-made Takoyaki Style Meets Southern Hush Puppies. Served with Sriracha Lime Sauce, Ginger Aioli and Hoisin Lime Sauce.
- SEITAN WINGS** 12
Vegan Chicken Wings made from Vital Wheat Gluten
- TRUFFLE FRIES** 10
Crispy Shoestring Fries tossed in Truffle Oil, Salt and Rosemary Truffle Essence. Topped with Shaved Parmesan.
- CHEESE DIPPER** 12
Tangy Cheese Dip served with Carrots, Celery and Jalapeno Pretzel Bites.
- WINGS** 13
8 Fried Jumbo Chicken Wings. Tossed in choice of Buffalo, BBQ, Sweet Thai chili Sauce, Blackening Spice or Jerk Rub.
- HUMMUS PLATE** 10
Roasted Red Pepper Hummus, Carrots, Celery, Red Bell Peppers, Cucumber Sticks and Baby Naan.
- MEXICAN CHEESE STICK** 13
Seared Queso Fresco Sticks, served with a side of Salsa Roja and Lemon Basil Pesto.
- BREAD AND VERDE** 6
House-made Focaccia Bread Sticks served with Italian Salsa Verde for dipping.

- SALADS -

- GRILLED PEACH & PROSCIUTTO** 13
Fresh Peaches Grilled and Tossed with Wild Arugula, Red Onions, Heirloom Grape Tomatoes, Black Prosciutto Ham and a White Balsamic Basil Vinaigrette. Topped with Goat Cheese from Haystack Mountain, Marcona Almonds and Grilled Baby Naan.
- CHOP CHOP COBB** 14
Crispy Chopped Romaine Lettuce, Chicken, Gorgonzola Cheese, Grape Tomatoes, Shredded Carrots, Avocado, Diced Egg and Parsley. Tossed in your choice of Dressing.
- ROASTED ROOT VEGETABLE** 13
Fresh Baby Spinach, Wild Arugula, Roasted Beets, Carrots, Red Onions, Crisp Brussel Sprouts and Roasted Yam Fingerling Potatoes tossed in White Balsamic Basil Vinaigrette and topped with Toasted Pepitas.
- GRILLED CAESAR** 12
Half Head of Fresh Romaine Lettuce Grilled and Slightly Smokey, topped with House-made Caesar Dressing, Shaved Parmesan and Croutons.
- POKE BOWL** 17
Coconut Jasmine Rice, Wild Arugula, Picked Red Cabbage, Shredded Carrot, Red Bell Peppers, Avocado and Edamame, topped with Sushi Grade Raw Salmon tossed in a House-made Poke Dressing, Nori and Sesame Seeds.
- DINNER SALAD** 9
Traditional Salad topped with Carrot, Tomato, Cucumber and Croutons. Served with choice of dressing. Ranch, Blue Cheese, Caesar, White Balsamic Basil Vinaigrette, Russian, or Thousand Island
- DINNER CAESAR** 9
Crispy Chopped Romaine Lettuce tossed with House-made Caesar Dressing and topped with Shaved Parmesan and Croutons.

- SOUPS -

- PORK GREEN CHILI**
Pork Green Chili served with Tortilla Strips and Green Onion.....
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|------------|-------------|
| Cup | Bowl |
| 4.50 | 7 |
- CELTIC CHEESE SOUP**
Creamy Cheese Soup with Sharp Cheese and Whiskey from Ireland. Served with Croutons and Diced Bacon.....
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|------------|-------------|
| Cup | Bowl |
| 4.50 | 7 |

- SANDWICHES -

HOT ITALIAN BEEF 15

Shaved Sirloin Beef tossed with a Muffaletta Olive Mix and Sliced Pepperoncini. Served on a Garlic Butter Seared Hoagie Roll and Provolone Cheese with a side of Au Jus for dipping.

TURKEY FOCACCIA 14

House-made Focaccia Bread with Oven Roasted Turkey Breast, Baby Spinach, Tomato, Bacon and Pesto Aioli.

CLASSIC REUBEN 14

Caraway Rye filled with 1000 Island Dressing, Roasted Corned Beef, Swiss Cheese and Sauerkraut.

BLACKENED SALMON 15

Fresh Blackened Salmon Filet, Arugula, Tomato, Red Onion, and Sundried Tomato Aioli served on a Telera Roll.

CHICKEN TENDERS 14

Fresh. Never Frozen House Breaded and Fried Chicken served with your choice of Dipping Sauce.

PUB BURGER 16

Half Pound All Natural Black Angus Burger with Lettuce, Tomato, Red Onion and Garlic Aioli. Served on a Sourdough Roll from marketplace Bakery.

IMPOSSIBLE BURGER 16

Third Pound Plant-based Burger with Lettuce, Tomato, Red Onion and Garlic Aioli. Served on a Sourdough Roll from marketplace Bakery.

- MAIN COURSE -

BRAISED BEEF 26

4.5 Hour Slow Braised Red Wine Beef served with Garlic Mashed Potatoes, Charred Organic Carrots and topped with a House-made Demi Glace.

FISH N' CHIPS 16

Crispy and Flakey Pacific Northwest Cod served with Shoestring Fries, House-made Coleslaw, Tarter Sauce and Lemons.

PAN SEARED SALMON 26

Fresh Pan Seared Atlantic Salmon served over Garlic Mashed Potatoes, Grilled Asparagus and topped with Creamy Florentine Sauce.

GRILLED ONO 23

Fresh Hawaiian Grilled Fish and served with Coconut Jasmine Rice, Grilled Asparagus and topped with Fresh Strawberry Pico.

GRILLED RIBEYE 35

14 oz. Center-cut Black Angus upper two-thirds Ribeye. Served with Asparagus and your choice of Potato.

Choice of Potato: Shoestring Fries, Sweet Potato Fries, Tater Tots, Mashed Potato or Baked Potato

- PASTA -

FOXY MAC N' CHEESE 15

Creamy Cheese Sauce with Cavatappi Pasta, Bacon, Blackened Chicken and Mixed Cheeses. Topped with Panko Bread Crumbs, Parmesan Cheese, Diced Tomatoes and Parsley.

BBQ BEEF MAC N' CHEESE 16

Creamy Cheese Sauce with Cavatappi Pasta and Mixed Cheeses. Topped with BBQ Braised Beef.

BAKED CHICKEN PASTA 15

Penne Pasta tossed with Chicken, peppers, Onions and marinara Sauce. Topped with Mozzarella Cheese, Garlic Panko, Parmesan Cheese and baked until Goopy and Golden.