



**STARTERS**

Rock Shrimp & Sweet  
Potato Fritters  
Nuoc cham 9.5

Pork & Chive Dumplings  
Sesame, red chili, soy  
10.95

Chiang Mai Curried Noodles\*  
Seared tenderloin  
coconut milk, shallots 10.95

Spinach and Artichoke Dip  
Sonoma goat cheese  
Warm basil naan 12.95

Crispy Brussels Sprouts  
Salsa negra  
lime, pepitas 8.95

Smoked BBQ Wings  
Bleu Cheese Sauce  
celery sticks 12.95

Grilled Filet Mignon\*  
Truffled "tater tots"  
Stilton fondue 15.50

Local Burrata  
Bruleed figs, cranberry  
toasted pistachios, balsamic 11.95

**TAQUERIA**

Each taco comes with a side of  
the chef's daily preparation of  
rice and beans

Tacos Ahogados  
Smoked chicken, rajas  
corn tortillas, salsa verde 16.95

Citrus Braised Pork Belly  
Flour tortillas, cilantro  
Vidalia onion, cucumber 16.95

Chipotle Garlic Shrimp  
Hearts of palm slaw  
tamarind salsa 18.95

Blackened Cod  
Jalapeno slaw, pickled red onion  
avocado 17.95

Picadillo Short Rib  
Charred tomato salsa  
cumin crema 17.95

**MAIN PLATES**

Chicken Pad Thai  
Rice noodles, snap peas, lime chili sauce  
roasted peanuts 16.50

Grilled Angus Cheese burger\*  
One all-beef patty, special sauce  
vintage cheddar, sesame seed bun 15.95

Asian Shrimp Rice Bowl  
Bok choy, sesame ponzu sauce  
brown rice, Sriracha 18.95

Black Jack Burger\*  
Cajun spice, jalapeno jack cheese, avocado,  
honey chipotle onions, artisan roll 15.95

Grilled Marinated Hanger Steak\*  
Shiitake mushroom, Soy caramel sauce,  
broccolini, French fries 19.95

Pan-seared Hidden Fjord Salmon\*  
Brioche crouton, Seacoast mushrooms  
spinach, Rockefeller sauce 20.95

Hilda's Bacon-wrapped Meatloaf  
Cheddar mashed, Bourbon BBQ sauce  
green beans, tomato jam 18.95

Truffle Onion Burger\*  
Gruyere cheese, truffle aioli  
baby greens, caramelized onions 16.95

**SALADS**

Tuscan Chicken  
Warm polenta croutons, Kalamata olives  
Mozzarella, balsamic vinaigrette 17.95

Grilled Shrimp and Avocado Salad  
Watercress, arugula, citrus vinaigrette  
toasted almonds 18.95

Golden Beet Salad  
Pomegranate seeds, red onion, baby arugula  
grape tomatoes, pomegranate molasses 10.95

Traditional Caesar Salad  
Romaine hearts, white anchovies  
focaccia croutons 10.95

Honey Crisp Apple and Fennel Salad  
Baby kale, hazelnuts, goat cheese  
cider vinaigrette 10.95

Add Chicken 7.00 / Grilled Shrimp 8.00 / Salmon\* 9.00

**SANDWICHES**

Buffalo Chicken Wrap  
Crispy chicken, cheddar cheese, bacon  
iceberg, blue cheese dressing  
kettle chips 16.95

Buttermilk Fried Chicken Sandwich  
Spicy mayonnaise, house pickles  
potato roll, hand-cut fries 16.95

BBQ Pork Sandwich  
House smoked pork  
shaved red onion, bread and butter pickles  
sweet potato fries 16.95

**STONE PIES**

Soppressata Salumi  
Crushed plum tomato, parmesan  
hot honey, fresh oregano 16.95

Bacon and Egg  
Citrus-braised pork belly, caramelized onion  
Provolone picante, over-easy farm egg 16.95

Roasted Seacoast Mushroom  
Confit garlic, rosemary, Fontina  
truffle, arugula 16.95

\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness. It is important that you bring any food allergy you may have to the attention of your server.