



starters & salads

- seafood gumbo** - cod | shrimp | andouille | 8/12
- feta dip** - whipped cheese | bruschetta | balsamic | basil | crostini | 12
- button mushrooms** - beer batter | parmesan | remoulade | 13
- hummus** - house recipe | tzatziki | flatbread | vegetables | 14
- 1 lb jumbo chicken wings** - buffalo | thai dye | dry rub | peach habanero | 16
- shrimp ceviche** - tostada trio | avocado | poblano crema | pico de gallo | 17
- crab dip** - lump crab | flatbread | 17

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- kale caesar** - napa cabbage | parmesan | crostini | 8
 - wedge** - tomato | bacon | red onion | blue cheese dressing & crumbles | balsamic reduction | 11
 - mediterranean bowl** - moroccan couscous | spinach | red onion | tomato | olive | goat cheese | cucumber | 15
 - smoked salmon power bowl** - mixed greens | sweet potatoes | tzatziki | corn relish | tomato | beans and rice | 18
 - chopped salad** - garbanzo beans | peppers & onions | italian olives | asiago | green goddess | 12
 - add** - chicken 8 | salmon 14 | ahi tuna* 15 | filet* 35

dressings: creamy caesar, cilantro honey vinaigrette, ranch, blue cheese, honey dijon, basil vinaigrette

house specialties

- jerk chicken** - chargrilled | pineapple salsa | purple cabbage slaw | beans and rice | 21
- sautéed lavender chicken** - squash noodles | garlic | cherry tomato | spinach | onion | goat cheese | 19
- chicken piccata** - angel hair pasta | tomato | capers | artichokes | lemon wine | 22
- turmeric chicken** - chargrilled | tahini | tzatziki | crispy okra | moroccan couscous | 22
- french cut pork chop** - sous vide & rosemary crusted | autumn hash | butternut squash cream | 25
- chimichurri pork tenderloin** - sous vide & chargrilled | roasted cauliflower | 23

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- fish and chips** - fanatic red ale beer batter | tartar | fries | 22
 - salmon*** - scottish salmon | autumn hash | 29
 - ahi poke bowl*** - sriracha aioli | sesame cucumbers | edamame | white rice | arugula | cabbage | wonton | 25
 - shrimp and grits** - andouille sausage | mushrooms | onion | tomato | sherry cream sauce | pimento cheese grits | 23
 - feta meatballs** - ground beef | yellow curry sauce | spinach | moroccan couscous | 19
 - bison burger** - tillamook cheddar | sautéed onions | garlic aioli | tomato | arugula | sweet fries | 20
 - filet*** - prime aged center cut | brussels | 42

sides

- roasted cauliflower | autumn hash | brussels | sesame cucumbers
- sweet potato fries | mac-n-cheese | corn succotash | fries

homemade desserts

- dark chocolate ganache cake** - rum caramel sauce | ice cream
- vanilla panna cotta** - berries | honey | pistachio | milk crumbles | whip cream

We take pride in preparing our food from scratch everyday. We are concerned for your well being, if you have allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us, bon appétit!

Out of consideration for other guests who are waiting, we may ask for your table if a significant amount of time has passed subject to your seating. We typically will not make this request until at least 90 minutes after your party is seated.

*We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.