



starters, soups & salads

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

seafood gumbo - cod | shrimp | andouille | okra | 8/12

french onion - caramelized onions | beef tenderloin | baguette | gruyère cheese | 15

kale caesar - napa cabbage | parmesan | crostini | 10

wedge - tomato | bacon | red onion | bleu 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

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

add - chicken 8 | salmon 16 | ahi tuna* 15 | crab cake 17 | filet* MKT†

house specialties

chimichurri pork tenderloin - sous vide & chargrilled | brussels | 23

garden cut pork chop - goat cheese | parmesan cheese | tomato | spinach | cream sauce | moroccan couscous | 27

turmeric chicken - chargrilled | tahini | tzatziki | crispy okra | moroccan couscous | 22

sautéed lavender chicken - squash noodles | garlic | cherry tomato | spinach | onion | goat cheese | 19

chicken piccata - angel hair pasta | tomato | capers | artichokes | lemon wine | 22

jerk chicken tacos - purple cabbage slaw | pineapple salsa | jalapenos | poblano crema | fries | 21

fish and chips - red ale beer batter | tartar | fries | 22

salmon* - scottish salmon | marinated butter beans | 29

crab cakes - jumbo lump crab | char-grilled corn | lemon dill aioli | fennel salad | 37

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 | 23

filet* - center cut angus beef 8oz | brussels | MKT†

sides

broccoli crowns | marinated butter beans | brussels | sesame cucumbers

sweet potato fries | mac-n-cheese | autumn hash | fries

homemade desserts

dark chocolate ganache cake - rum caramel sauce | ice cream | 9

vanilla panna cotta - mixed berries | milk crumble | honey | 9

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.
†Ask your server for current market prices. Filet market prices are reflective of the current beef market volatility. We have chosen to serve the same quality cut at these increased market prices.



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