

A transaction fee will be applied to any purchase not paid in cash.

Lunch

11a-4p

SMALL PLATES

- Olive Tapenade 13

whipped chevre, lemon zest, flatbread
- Deviled Eggs 12

candied bacon, balsamic reduction, fried jalapeno, chives
- Whipped Feta Dip 12

marinated artichoke, spinach, jalapeño honey, flatbread
- Fried Calamari 15

pickled peppers, lemon aioli
- Salmon Cakes 18

citrus pickled pepper remoulade, pickled lemon, dill

- Truffle Parmesan Fries 11

house cut fries tossed in truffle salt, parmesan, parsley, black pepper garlic aioli
- Karaage 16

crispy fried chicken thigh strips, korean bbq, pickled carrots, scallions, sesame seeds, cilantro, buttermilk ranch

HANDHELDS

- served with malt vinegar pub chips
- substitute: mixed green salad 2 | hand cut fries 3
- truffle parmesan fries 4 | seasonal vegetables 3

- Pub Burger 19

black angus beef, pub sauce, cooper cheese, butter lettuce, tomato, red onion, half sour pickles, brioche bun

-substitute portobello

-add thick cut bacon 2

- Spicy Chicken Sandwich 17

buttermilk fried chicken breast, house made hot seasoning, black pepper garlic aioli, butter lettuce, tomato, onion, pickles, brioche bun

- Smoked Pork Sandwich 18

smoked pulled pork, tomato jam, black pepper garlic aioli, jalapeño peach slaw, cilantro, brioche bun

- Wood Grilled Portobello 16

charred red pepper aioli, arugula, provola, horseradish crema, pickled red onion

PIZZA

Gluten Free 4

- Tomato Pesto 18

caputo brothers mozzarella, rustic tomato sauce, basil pesto, fresh herbs
- Pepperoni 19

shredded cheese blend, rustic tomato sauce, pepperoni, jalapeño honey
- Verde Pizza 19

shredded cheese blend, green olives, artichokes, spinach, jalapeño, basil pesto, arugula, parmesan, lemonette
- Cheesesteak 21

shredded cheese blend, queso, sofrito, shaved ribeye, caramelized onions, pickled peppers, scallions

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

VEGETABLES & BOWLS

- Add Wood Grilled Chicken 10
- Add Seared Salmon 13
- Add Smoked Pork 10
- Add Portobello 7

- Summer Cobb Salad 14

mixed greens, wood grilled corn, Danish bleu cheese, bacon, hard boiled egg, red onion, tomato, ranch dressing

- Beet Salad 14

mixed greens, roasted beets, tarragon whipped chevre, candied walnuts, pickled shallots, orange zest, orange honey dressing

- Greek Salad 14

romaine lettuce, cherry tomatoes, camelot valley feta, oregano vinaigrette, lemon dill greek yogurt, kalamata olives, honey crispy phyllo dough

- Pepperoncini Caesar Salad 14

romaine lettuce, housemade pepperoncini, red onion, parmesan, crouton crumble, anchovy, pepperoncini caesar dressing

- Pub Noodle Bowl 14

garlic, shallots, sweet soy sauce, ramen noodles, broccoli, red pepper flakes, chili crunch, thai basil, peanuts, scallions

- Fried Rice Bowl 19

sticky fried rice, smoked pulled pork, pineapple, snap peas, red peppers, coconut lime crema, scallions, pickled red onion, micro cilantro

LARGE PLATES

Available after 4 PM

- Wood Grilled Chicken Thigh 26

chilled Mediterranean cous cous, charred scallion and toasted black pepper ricotta spread, wood grilled asparagus, grapefruit gastrique

- Sweet Corn Salmon 35

creamed wood grilled charred corn, cornbread bacon crumble, jalapeño honey, pickled red fresno peppers, scallion oil, cilantro

- Polynesian Wood Grilled New York Strip 45

10 oz wood grilled New York strip with Bush Doctor glaze, sticky fried rice, pineapple, red peppers, snap peas, onions, lime, micro cilantro

- Ravioli 26

red beet and goat cheese filled ravioli, dill cream sauce, asparagus, dill & arugula salad, lemonette

- Smoked Ribs 29

half rack pork ribs, Carolina BBQ, smoked baked beans, cornbread, pickle salad

- Thai Ramen 25

house pulled pork, ramen noodles, pickled onions, chili crunch, lime wedge, cilantro, crispy noodles

SIDES

Fries	6	Grilled Chicken	10
Mixed Green Salad	5	Smoked Pork	10
Pub Chips	5	Grilled Portobello	7
Seasonal Vegetables	5	Seared Salmon	13
Garlic Herb Flatbread	4		

DESSERTS

- Crème Brûlée 12

lime creme, coconut whip cream, candied lime, toasted cinnamon stick

- Lemon Ogura Cake 12

blueberry dust, blueberry coulis, creme anglaise

- Double Chocolate Cherry Cake 14

dark chocolate buttercream frosting, champagne cherry gastrique, fresh cherries

- Fox Meadows Ice Cream 7

hand-crafted ice cream made with milk from their small on site dairy farm. ask about daily flavors

20% gratuity will be added to all parties of 8 or more
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Saturday Brunch 11am-3pm
Sunday Brunch 10am-3pm

SMALL PLANET

Samoa coconut waffle, salted caramel, chocolate sauce, toasted coconut

smoked salmon, crispy capers, fresh dill

house cut fries tossed in truffle salt, parmesan, parsley,
black pepper garlic aioli

marinated artichoke, spinach, jalapeño honey, garlic & herb
flatbread

feta spread, lemon zest, crostini

PIZZA
Gluten Free

thick cut bacon, farm fresh scrambled egg, cooper cheese
sauce, hollandaise drizzle, scallions

shredded cheese blend, green olives, artichokes, spinach,
jalapeño, basil pesto, arugula, parmesan, lemonette

caputo brothers mozzarella, rustic tomato sauce, basil pesto,
fresh herbs

shredded cheese blend, rustic tomato sauce, pepperoni,
jalapeño honey

queso, sofrito, shaved ribeye, caramelized onions, pickled peppers, scallions

ANDHEL
malt vinegar

served with malt vinegar pub chips
 substitute: mixed green salad 2 | hand cut fries 3
 truffle parmesan fries 4 | seasonal vegetables 3

- black angus beef, cooper cheese, bacon jam, jalapeño aioli, arugula, red onion, sunny side up egg, brioche bun
- substitute portobello
- add thick cut bacon 2

black angus beef, pub sauce, cooper cheese, butter lettuce,
tomato, red onion, half sour pickles, brioche bun
-substitute portobello
-add thick cut bacon 2

smoked pulled pork, tomato jam, black pepper garlic aioli,
jalapeño peach slaw, cilantro, brioche bun

buttermilk fried local pastured chicken breast, house made hot seasoning, black pepper garlic aioli, butter lettuce, tomato, onion, pickles, brioche bun

charred red pepper aioli, arugula, provola, horseradish crema,
pickled red onion

LARGE PLAY

house smoked pit ham, english muffin, poached eggs,
hollandaise, served with breakfast potatoes
-sub gluten free English muffin 4

fried bread & butter pickle chips, english muffin, shaved red onion, poached eggs, dill pickle hollandaise, fresh dill, served with breakfast potatoes
-sub gluten free English muffin 4

crispy smashed potatoes, shaved ribeye, caramelized onion,
cooper cheese sauce, pickled peppers, sunny side up egg,
green onion

fried corn tortilla, chorizo verde, queso, salsa verde, refried beans, sunny side eggs, cilantro

breakfast potatoes, sautéed tomatoes, onions, peppers,
mushrooms, spinach, vegan sriracha aioli
-add sunny side up egg 3

hot honey tossed local pastured chicken, green onion, maple
syrup, Belgian sourdough waffle

scratch buttermilk biscuits, sausage gravy, scallion, maple syrup,
-add fried chicken 5
-add egg 3

VEGETABLE
Food Grilled

Add Wood Grilled Chicken 10
Add Seared Salmon 13
Add Wood Grilled Portobello 7
Add Smoked Pork 10

mixed greens, roasted beets, tarragon whipped chevre, candied walnuts, pickled shallots, orange zest, orange honey dressing

mixed greens, wood grilled corn, Danish bleu cheese, bacon, hard
boiled egg, red onion, tomato, ranch dressing

romaine, cherry tomatoes, camelot valley feta, oregano vinaigrette,
lemon dill greek yogurt, kalamata olives, crispy honeyed phyllo

romaine lettuce, housemade pepperoncini, red onion, parmesan, crouton crumble, anchovy, pepperoncini caesar dressing

SIDES
Malt Whisky

Hand-Cut Fries	6	Malt Vinegar Pub Chips	5
Mixed Green Salad	5	Biscuit	4
Thick Cut Bacon	7	Seasonal Vegetable	7
Egg	3	Grilled Chicken	10
Toast w/ Butter	2	Seared Salmon	13
Breakfast Potatoes	4	Grilled Portobello	7
Seasonal Fruit	6	Smoked Pork	10



DESSERT

lime creme, coconut whip cream, candied lime, toasted
cinnamon stick

blueberry dust, blueberry coulis, creme anglaise

dark chocolate buttercream frosting, champagne cherry
gastrique, fresh cherries

hand-crafted ice cream made with milk from their small on site dairy farm. ask about daily flavors

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