

Dinner

SOUPS

Potato Leek \$7/\$10

Garnished with nutmeg and
chives

Pea Soup \$7/\$10

Garnished with candied bacon & garlic
croutons

SALADS

House Salad \$8

Seasonal greens, grated carrot, cucumber, grape tomatoes, house-made croutons & choice of dressing

Fall Salad \$10

Kale and artisan greens, sweet pickled radish, roasted seasonal squash, toasted almonds, blue cheese crumbles, served with toasted fennel vinaigrette

Signature Triple Salad \$12

Super greens blend, roasted corn and poblano peppers, brown rice and quinoa, served with basil vinaigrette

Toppings

Steak: \$8 Shrimp: \$6 Chicken: \$6 Salmon: \$7 Crispy Tofu: \$6

ENTREES

Scallop & Shrimp Scampi \$26

Served with seared shrimp and scallops atop
linguine in a lemon butter sauce and fresh
herbs

Crispy Tofu Tabouleh \$23

Crispy, baked zaatar-crusting tofu on a brown
rice & quinoa blend tabouleh featuring fresh
cucumber, tomatoes and scallions with a
cucumber mint aioli

The entrees below are served with roasted fingerlings potatoes and vegetable du jour

Pan-Seared Salmon \$24

Topped with lemon compound butter
and roasted tomato aioli

8oz BBQ Pork Chop \$28

Featuring Charm Farm pork, served with Chef
Wyatt's signature candied bacon and barbecue demi

8oz Grilled Sirloin \$27

Seared to order and topped with onion straws and
demi-glaze

Stuffed Chicken Breast \$24

Stuffed with prosciutto, sliced apples and gruyere cheese.
Finished with lemon beurre blanc

