**Small Plates**

**Potstickers** Pan Fried with Gyoza Sauce $8

**Goat Cheese Two Ways** with Blistered Heirloom Cherry Tomatoes, Clover Honey and Baguette $14

**Salad**

**Strawberry Spinach Salad**
Served with Grilled Chicken Breast, Sliced Strawberries, Red Onion, Goat Cheese, Candied Spicy Pecans and a Bacon Vinaigrette $18

**House Salad**
Side $7  Full $10
Choice of Dressing: Italian, Blue Cheese, Balsamic Vinaigrette, Honey Mustard

**Caesar Salad**
Side $7  Full $10

**Sandwiches Served With A Side**

**Chicken Caprese Sandwich**
Pesto Aioli, Heirloom Tomato, Melted Fresh Mozzarella, Spinach, on Farmhouse Bread | 15

**Burger**
8oz Angus Beef Burger, served with sides (May substitute Chicken, Black Bean or Cauliflower) | 14

**Wings**
Choice of Buffalo, Reaper, BBQ or Jerk Seasoning | 16

**Crispy or Grilled Buffalo Chicken Wrap** | 13

**Sides** ~ French Fries, Tater Tots, Fruit, Vegetable Medley, Cottage Cheese

**Entrees ~ Available 5pm – 9pm**
Choice of salad and side

**Spiedini Panko Crusted Chicken Tenderloin**
Toasted Almond Butter, Linguine, Marinara Sauce, Parmesan and Fried Basil $23

**Lemon Herbed Butter Salmon**
Warm Arugula Salad with Shallots, Grape Tomatoes, and Rosemary Fingerling Potatoes $25

**Merlot Sea Salt Crusted Steak**
Parmesan Mashed Potatoes, and Roasted Balsamic Brussels Sprouts
Sirloin $24 or Filet Mignon $49

**SIDES ~** Vegetable Medley, Mashed Potato, Baked Potato

**Dessert**

**Skillet Chocolate Chip Cookie**
Cast Iron Baked Topped with a Scoop of Vanilla Ice Cream and Chocolate Drizzle $8

**Ice Cream** Vanilla, Chocolate, Peppermint Stick or Cinnamon $3