

STARTERS & SALADS

ARANCINI 14 Fried Risotto, Grana Padano, Fresh Pesto **PIMENTO CHEESE** 12 Tillamook Cheddar, Bacon Jam, Toast **CRAB CAKES** 18 Remoulade, Spring Greens **FRIED MUSHROOMS** 10 Lions Mane Mushroom, Lemon Aioli **CALAMARI** 18 Fried Calamari, Lemon Aioli **BABY BEET SALAD** 16 Roasted Beets, Herb Ricotta, EVOO **CEASAR SALAD** 14 Romaine, Croutons, Anchovies **HOUSE SALAD** Carrots, Cherry Tomatoes, Turnips, Goat Cheese, Lemon Dressing

SIDES

CRISPY BRUSSEL SPROUTS	7
POTATO PUREE	7
FINGERLINGS POTATOES	7
BROCCOLI RAAB	7
SAUTEED GREEN BEANS	7

ENTREES

8oZ SIRLOIN 8oz Sirloin, Crispy Fingerlings, Broc Raab,	35
Salsa Verde	
LAMB SCOTTADITO Grilled Lamb, Polenta, Oyster Mushrooms, Chili, 25	45
Year Balsamic	
FRIED CHICKEN Buttermilk Fried Chicken Thigh, Mash Potato,	35
Brussel Sprout, Black Pepper Gravy	
FILET MIGNON 8oz Filet, French Onion Brown Butter Jus, Potato	45
Puree	
SCALLOPS Yellow Squash, Asparagus, Spring Onion, Cherry	35
Tomato, Lemon Buerre Blanc	

OUR CULINARY STRIVE...

"Our mission is to cultivate a vibrant and inclusive culinary experience that celebrates local flavors, fosters community connection, and elevates the art of casual dining. Through our commitment to sourcing ingredients from regional producers, providing exceptional service, and creating an inviting atmosphere, we aspire to be a cornerstone of cultural enrichment and gastronomic delight in our community."