



## START + SHARE

<b>BAKED BRIE</b>	14	<b>PIMENTO + CRACKERS</b>	12
• spiced honey   candied lemon   cranberry compote   candied walnuts   thyme   toasted sourdough		• warm pimento cheese   hot giardiniera   rustic crackers	
<b>CRISPY BRUSSELS SPROUTS GF</b>	12	<b>ROASTED ARTICHOKE "DIP"</b>	15
• flash fried   honey   citrus   herbs		• grilled artichokes   spinach   parmesan   parmesan bread	
<b>CHARCUTERIE + CHEESE</b>	24	<b>GRILLED OCTOPUS</b>	19
• chef's selection   house jam   mustard   pickled veggies   crostini		• white bean puree   smoked tomato   paprika   pine nuts   pickled onion + fresno   lemon butter	
<b>RICOTTA + HONEYCOMB</b>	13	<b>MAPLE-HONEY PORK BELLY</b>	15
• house whipped ricotta   olive oil   local honey   grilled focaccia   micro basil		• spiced maple glaze   cheesy grits   mushroom   carrot   melted leeks	
<b>PORK BELLY BAO BUNS</b>	12		
• braised belly   bourbon glaze   kimchi   fresno peppers			

## GREENS + GRAINS

<b>FARMHOUSE SALAD GF</b>	6   12	<b>SALMON SALAD GF</b>	19
• seasonal greens   pomegranate   cranberries   citrus vinaigrette   goat cheese ADD CHICKEN +6   SHRIMP +8   SALMON +8   STEAK +10		• hydro lettuce   herbed potatoes   roasted green bean   capers   marinated olives   shaved egg   grilled salmon   dijon vinaigrette	
<b>CLASSIC CAESAR</b>		<b>CHICKEN   KALE   QUINOA BOWL GF</b>	16
• romaine   shaved parmesan   house-made croutons		• baby kale   pesto   red quinoa   shaved carrot   egg   citrus vinaigrette	
<b>BEET SALAD GF</b>	15	<b>SOUTHWEST GRAIN BOWL GF</b>	18
• roasted tri-colored beets   goat cheese crumbles   candied pecans   arugula   poached pear		• quinoa   grilled: corn, bell peppers, nopales, onion   cotija   avocado mousse   cilantro ADD CHICKEN +6   SHRIMP +8   SALMON +8   STEAK +10	

## SANDWICHES

all sandwiches come with fries | bacon +3 | egg +2 | avocado +3

<b>GRILLED CHICKEN</b>	15	<b>SOUTHERN STYLE CRISPY CHICKEN</b>	16
• mixed greens   cajun mayo   arugula   marinated tomato   avocado   mozzarella   sourdough		• dry spiced   house fermented hot sauce   pickles   shaved slaw   brioche bun	
<b>SMASH BURGER</b>	16	<b>VEGGIE BURGER</b>	14
• 2 smashed patties   muenster cheese   bacon jam   151 sauce   lettuce   tomato   brioche bun		• winter squash + bean   spiced aioli   whipped avocado   mixed greens   tomato   brioche bun	

## BRUNCH

available until 4pm | based on hours of operation

<b>BANANA BREAD</b>	7	<b>BREAKFAST BURRITO</b>	15
• cinnamon-maple butter		• scrambled eggs   chorizo   nopales, onion, bell peppers   cotija   crispy potatoes	
<b>PORK BELLY HASH</b>	16	<b>CRISPY CHICKEN BENEDICT</b>	15
• crispy potatoes   caramelized red onion   red pepper ADD AN EGG +2		• smoked gouda   sautéed spinach   English muffin   fresno hollandaise CHOICE OF CRISPY POTATOES OR FRUIT	
<b>CHEESE OMELETTE GF</b>	13	<b>CHILAQUILES</b>	14
• choice of: cheddar   goat cheese   bleu cheese CHOICE OF: CRISPY POTATOES OR FRUIT		• tortilla chips   scrambled eggs   salsa verde   cotija ADD CHICKEN +6   SHRIMP +8   SALMON +8   STEAK +10	
<b>VEGGIE OMELETTE GF</b>	13	<b>FRIED CHICKEN + WAFFLES</b>	14
• asparagus   spinach CHOICE OF: CRISPY POTATOES OR FRUIT		• Belgian waffles   chili-infused maple syrup	
<b>FARMER'S BREAKFAST</b>	13		
• 2 eggs   bacon   sourdough toast   house jam   crispy potatoes			

## PASTA

<b>WINTER RISOTTO GF</b> • roasted sweet potato   wild mushrooms   aged parmesan   torn basil   whipped mascarpone ADD CHICKEN +6   SHRIMP +8   SALMON +8   STEAK +10	19	<b>SHRIMP + PANCETTA</b> • sautéed shrimp   bucatini   crispy pancetta   fresh peas   parmesan   lemon cream	19
<b>ROASTED SAUSAGE ORECCHIETTE</b> • house sausage   roasted fennel   crispy brussels   aged parmesan	21	<b>BRAISED SHORT RIB RAVIOLI</b> • 48-hour braised   pecorino   thyme   caramelized leek   creamy mushrooms   brown butter   shaved fontina	25

## MAINS

<b>GRILLED PRIME HANGER STEAK GF</b> • crispy potatoes   charred leek chimichurri	29
<b>BLACKENED SHRIMP + GRITS</b> • roasted baby tomatoes   green onion   garlic   beer   pickled shallot + fresno   creamy grits	19
<b>PAN-SEARED SALMON</b> • herbed couscous   roasted heirloom carrot   carrot puree   pesto	24
<b>BUTTERMILK FRIED CHICKEN</b> • savory grits   bacon   jalapeno   smoked gouda   sautéed broccolini	22
<b>SHRIMP POWER BOWL</b> • Mediterranean spiced shrimp   spanish brown rice   avocado   squash   lime	18

## SIDES

<b>KENNEBEC FRIES GF</b> • classic	5	<b>CRISPY POTATOES</b> • aioli   herbs	6	<b>TRUFFLE FRIES GF</b> • parmesan   truffle oil	8
<b>HOUSEMADE GRITS GF</b> • southern style	6	<b>MAC + CHEESE</b> • aged cheddar   münster   herbs	8	<b>ROASTED TOMATO BISQUE</b> • basil   sourdough   croutons   fresh herbs	6
<b>ISRAELI COUSCOUS</b> • lemon   herbs	6	<b>BROCCOLINI GF</b> • grilled   lemon zest	6		

## KIDS

all kids meals come with choice of: fries | broccolini

<b>KID'S CHEESEBURGER</b> • aged cheddar   brioche bun   fries	10	<b>GRILLED CHEESE</b> • griddled, aged cheddar, brioche	10
<b>CHICKEN STRIPS</b> • (3) grilled or crispy   fries	10	<b>MAC + CHEESE</b> • aged cheddar   fries	10

## DESSERTS

<b>SALTED CARAMEL TRIFLE</b> • triple chocolate brownie   vanilla cream   sea salt	6	<b>DIRT + WORMS</b> • chocolate pudding   gummy worms   crushed oreos	6
<b>CHOCOLATE CAKE</b> • triple-layer   chocolate ganache   caramel	10	<b>BAKED COOKIE SKILLET</b> • warm chocolate chip cookie, vanilla ice cream	10