



First

cheese board house raspberry jam, spiced nuts, honeycomb, baguette 21

spinach artichoke dip warmed, grilled sourdough 13

***asparagus** grilled, sunny side egg, aioli, parmesan 12 **gf**

flatbread chef's daily inspiration on focaccia crust 16

focaccia fresno butter, house raspberry jam 7

gazpacho seasonal ingredients 9

beet salad yellow beet, grapefruit, mint, arugula, crème fraiche, poppy seeds, honey vinaigrette 15 **gf**

mixed greens honey vinaigrette 6 **gf**

gf – Gluten Free

Second

***new york strip steak** soubise, sauteed mushrooms 36 **gf**

***grilled swordfish** curry roasted cauliflower, golden raisins, mint yogurt 33 **gf**

***crispy salmon** melted leeks, celery root puree 29 **gf**

pan roasted chicken maque choux, salsa verde 24 **gf**

***lamb chops** polenta, cherry - jalepeño jus 38 **gf**

mussels vin blanc, tomato, herbs, grilled baguette 19

grilled zucchini garbanzo puree, crispy chickpeas, parmesan, pine nut vinaigrette 19

bolognese primavera parsley tagiatelle, pork ragu, english peas, ricotta 20

hot chicken sandwich fried chicken breast, hot chicken spices, pickle, romaine, duke's® mayo 17

crab cake sandwich brioche, preserved lemon, cress, sundried tomato aioli 19

***"atwood burger"** slagel® farms beef, american cheese, special sauce, pickles, romaine 17

chicken salad sandwich crossiant, radish, cress, green goddess spread 16

burrata salad peaches, heirloom tomato, arugula, sherry vinegar 18 **gf**

chop salad chicken, bacon, arugula, romaine, dried corn, cucumber, radish, roasted tomato, asparagus, pesto - ranch 19 **gf**