



## SMALL PLATES

### CANDIED BACON 12

**MARGHERITA FOCACCIA PIZZA** 15  
marinara, fresh mozzarella, parmesan, basil

**GRILLED VEGETABLE FOCACCIA PIZZA** 16  
balsamic marinated zucchini, squash, bell pepper, onion, ricotta, mozzarella

**LEMON ARTICHOKE** 13  
flash fried, lemon aioli

**SWEET & SPICY TRI-COLOR CAULIFLOWER** 16  
jalapeño-pineapple glaze, charred lemon, herbs

**FRIED BROCCOLI** 14  
marinara, fried lemon

**BEEF SLIDERS** 16  
american, plum tomato, pickle, ainsworth sauce

**SALMON TARTARE** 17  
avocado, ginger, scallion, citrus soy

 **SHISHITO PEPPERS** 14  
lemon, fried garlic, chili threads

**SWEET TEA WINGS** 15  
spicy sesame honey, garlic soy

**BUFFALO WINGS** 15  
blue cheese, pineapple, scallion

**AVOCADO TOAST** 16  
chili flake, maldon, olive oil, whole wheat five-grain

**HUMMUS TOAST** 15  
radish, feta, cilantro, whole wheat five-grain



## GOURMET BURGERS

*All burgers are served with a side of fries. Substitute the colore salad for \$3. Add candied bacon for \$5.*

**MAC & CHEESE BURGER** 19  
panko crusted mac & cheese patty, beef patty, mac & cheese, sesame bun

**CLASSIC BURGER** 17  
hanger grind, bacon, american, green leaf, red onion, beefsteak tomato, ainsworth sauce, brioche bun


**FRENCH ONION BURGER** 18  
caramelized onions, beef jus, swiss, onion ring, english muffin

**PORK BELLY BURGER** 19  
pimento cheese, arugula, brioche bun

**CAPRESE BURGER** 17  
fresh mozzarella, roasted pepper, baby arugula, balsamic pesto, potato roll

**REUBEN BURGER \*Build-A-Burger Winner\*** 18  
swiss, red onion, pastrami, coleslaw, horseradish sauce, thousand island dressing

**FRIED MOZZARELLA BURGER** 19  
fra diavolo, parmesan, basil, fried garlic, potato roll

 **VEGGIE BURGER** 19  
handmade patty, gem lettuce, beefsteak tomato, spanish onion, whole-grain mustard bbq, seeded sourdough

**HANGER STEAK BURGER** 19  
pickled jalapeños, parmesan, kewpie, brioche bun

**TURKEY BURGER** 17  
roasted pepper, arugula, lemon aioli, seeded sourdough



## FROM THE GRILL

*All steak entrées are served with a side of steak fries and compound butter.*

**FILET** 45 | **NY STRIP** 35 | **RIBEYE** 40

**LEMON CHICKEN** 25  
sautéed spinach, pesto

**ATLANTIC SALMON** 26  
pan-seared, parsnip, cabernet, pear-apple-cranberry compote



## SIDES

**mac & cheese** 10 | **french fries** 7

 **sautéed broccoli** 8



## SOUTH OF THE BORDER

 **GUACAMOLE MEXICANO** 14  
tortilla chips

**CHICKEN TOSTADA** 15  
tinga, lechuga, rabano, crema, salsa verde

**FISH TACO** 16  
roasted tomato pico de gallo, guacamole, chipotle aioli

**STEAK TACO** 17  
hanger steak, guacamole, chipotle-adobo, lime

 **VEGGIE TACO** 13  
roasted root vegetables, cilantro, chipotle-adobo

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## GREENS

*Add protein to any salad for an additional charge.  
chicken \$4 | steak \$7 | salmon \$6 | avocado \$3*

**TRE COLORE** 14  
grape tomatoes, parmesan, agrumato lemon

**COBB** 17  
grilled chicken, bacon, avocado, egg, blue cheese, red wine-shallot vinaigrette


 **MEDITERRANEAN** 16  
israeli couscous, basil, mint, toasted almonds, dried cranberries, herb-garlic vinaigrette

**ROASTED CHICKEN** 17  
arcadian greens, barley, farro, wild rice, toasted pecans, roasted shallot vinaigrette

**CHICKEN MILANESE** 16  
finger chili, blood orange, lemon, baby arugula, italian vinaigrette

**CAESAR** 16  
parmesan, white anchovy, chili crumbs

**STEAK** 18  
hanger, gem lettuce, curly endive, cucumber, red bell pepper, jalapeño, microgreens, goat cheese, balsamic vinaigrette

 **SUMMER** 16  
chopped salad, orange, fennel, watercress, frisée, pepitas, dried cranberries, kalamansi vinaigrette



## SANDWICHES

**PEPPERJACK CHICKEN** 18  
organic chicken cutlet, bacon, green leaf, jersey tomato, red onion, kewpie, potato roll

**BBQ PULLED PORK** 16  
fuji apple coleslaw, brioche bun

**VEGETABLE** 15  
portabello, eggplant, squash, fried mozzarella, red pepper aioli, sourdough

**GRILLED CHICKEN BLT** 16  
swiss, chipotle aioli, handmade ciabatta

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street



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\* We support local, natural, sustainable and organic practices whenever possible. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.