

Starters

House Salad 8

Mixed greens, cucumbers, carrots, tomatoes, croutons, house honey poppy seed dressing

Caesar Salad 8

Chopped romaine, croutons, white anchovies, parmesan crisp, house Caesar dressing

Wedge Salad 10

Wedge of iceberg lettuce, chopped bacon, cherry tomatoes, candied walnuts, house blue cheese dressing

Apple Salad 10

Local apples, bibb lettuce, baby arugula, candied walnuts, chopped bacon, Belgian endive, gouda cheese, white balsamic vinaigrette

Poached Pear Salad 10

Vanilla bean poached pear, baby spinach, toasted pecans, raisins, orange raisin vinaigrette, Lively Run goat cheese

Small Plates

Sicilian Calamari 18

Crispy calamari, roasted peppers, hot cherry peppers, Mediterranean olives, house marinara sauce, shaved parmesan cheese

Crab Cakes 18

Two 3 oz. Maryland style crab cakes, sautéed baby spinach, sriracha aioli

Wagyu Tacos 25

Grilled sliced wagyu sirloin, Asian barbecue sauce, scallion cakes, kimchi, pickled red onion

Korean Chicken Wings 18

Eight jumbo fried chicken wings, Korean chili sauce, pickled cucumber salad

Brie Burger 20

8oz. Certified Angus Beef, caramelized onions, brie cheese, tomato jam, baby arugula, served on a grilled brioche roll, with fries, and a pickle

Duck Wings 20

Fried duck wings, tossed in an orange honey sriracha sauce, celery, and carrot sticks, house blue cheese dressing

Entrées

Shrimp Tagliatelle 32

Shrimp, pancetta, cherry tomatoes, spinach, white wine garlic sauce, over our house made Tagliatelle, topped with Lively Run Feta Cheese, fresh basil
*Story Point Chardonnay

Filet Mignon 52

8oz Certified Angus Beef tenderloin, mashed potatoes, tempura battered cauliflower, bone marrow, caramelized onions, fried leeks, finished with a black truffle cabernet sauce
*Cline Old Vine Zinfandel

Frenched Pork Chop 38

Grilled 16oz frenched pork chop, honey nut squash stuffed with Italian sausage, apple, and kale, finished with a maple brandy butter sauce
* Story Point Chardonnay

Duck Breast 39

Skillet seared duck breast, fried Chinese sausage sticky rice ball, vanilla bean poached pear, finished with a duck sauce
*Story Point Pinot Noir

Fried Chicken 28

Free range fried chicken, mashed potatoes, honey glazed carrots, finished with an herbed pan sauce.
*Firesteed Pinot Noir

Rack of Lamb 45

Herb crusted rack of lamb, sweet potato fritters, sautéed brussels sprouts, finished with a rosemary lamb sauce
*King Mendoza Malbec

Chicken Thai Noodles 24

Soba noodles, chicken, sautéed peppers, carrots, green beans, mushrooms, shredded cabbage, sriracha, peanut sauce, cilantro, fresh mint
*Cono Sur Unoaked Chardonnay

Veal Osso Bucco 44

Braised veal shank, mashed potatoes, roasted brussels sprouts, finished with a citrus osso bucco sauce
*Story Point Chardonnay

Dessert

Lemon Cheesecake 12

Chocolate Flourless Tort 12

With mixed berry compote

Vanilla Crème Brule 12