

SOUP DU JOUR
CUP 5 BOWL 8

Salads

House 12

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

Caesar 12

Chopped romaine, seasoned croutons, white anchovies, parmesan crisp, tossed in our house classic Caesar dressing

Panzanella 14

Local farm fresh tomatoes, perlini mozzarella balls, soppressata, olives, fresh basil from the Chef's garden, red onion, cucumbers, toasted bread, honey poppyseed dressing

Mixed Berry 14

Chopped romaine, local candy onions, raspberries, blueberries, blackberries, Lively Run Feta cheese, mixed berry vinaigrette dressing

Salad Additions

Grilled Chicken- 8 Steak Tips- 10 Grilled Shrimp- 10

Sandwiches

Half Sandwich and Cup of Soup 10

Choice of: turkey, ham, grilled cheese, chicken or tuna salad. Served on toasted white, wheat or rye bread, house chips

Full Sandwich with Chips & Pickle 10

Grilled Cheese 10

House bread, Swiss cheese, Tillamook Cheddar, shaved scallions, diced tomatoes, grainy mustard sauce, served with our famous house chips, pickle

Southwest Chicken 16

Grilled chicken breast, thick-cut bacon, sliced fresh avocado, fried burrata cheese, roasted red pepper ketchup, served on a grilled brioche roll, with sweet potato fries, pickle

Reuben Melt 16

Grilled thick-cut marble rye bread, tender corned beef piled high, sauerkraut, Swiss cheese, house thousand island dressing, fries, pickle

B.L.T 14

Grilled house white bread, thick-cut bacon, local farm fresh heirloom tomatoes, butter lettuce, basil aioli, house-cut chips, pickle

Burgers & Plates

All American Cheeseburger 14

8 oz. Certified Angus Beef, Tillamook cheddar, lettuce, tomato, red onion, brioche roll, fries, pickle

Mediterranean Burger 20

8oz. Certified Angus Beef, serrano ham, jarred piquillo peppers, pimento cheese, kalamotxo aioli, served on a grilled brioche roll, fries, pickle

Buffalo Chicken Quesadilla 16

Light breaded fried chicken tossed in our house buffalo sauce, shredded mozzarella, blue yonder cheese, shredded lettuce, served with celery and blue cheese dressing

Eggplant Napoleon 16

Panko crusted eggplant, local farm fresh heirloom tomatoes, mozzarella cheese, prosciutto, house marinara, fresh basil pesto, balsamic gastrique

Seafood & Vegetarian

Tempura Shrimp Bowl 18

Tempura shrimp, ripe avocado, cucumbers, pea shoots, radishes, over sushi rice, shoyu sauce, cashews

Lobster Roll 28

Butter-poached lobster, fresh baked potato roll, Asian slaw, served with house chips

Crab Cakes 18

Two 3 oz. Maryland style crab cakes, jumbo lump crab meat, coleslaw, fries, sriracha aioli

Baja Tuna 18

Cajun yellowfin tuna, egg over easy, pickled red cabbage, red onions, Baja sauce, served on a grilled brioche roll, sweet potato fries, pickle

Sicilian Calamari 18

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

Chicken Thai Noodles 18

*Soba noodles, chicken, sautéed peppers, carrots, green beans, mushrooms, shredded cabbage, sriracha, peanut sauce, cilantro, fresh mint
Vegetarian preparation order without chicken

Dessert

Layered Chocolate Mousse Cake 12

Lemon Cake 12

Mixed berry compote

Vanilla Crème Brule 12