

Starters

House Salad 6

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

Caesar Salad 6

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

Panzanella Salad 10

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

Mixed Berry Salad 10

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

Small Plates

Sicilian Calamari 18

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

Crab Cakes 18

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

Korean Steak Chilled Noodles 20

Chilled somen noodles, skirt steak, kimchi, cucumbers, soft boiled egg, gochujang

Korean Chicken Wings 18

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

Mediterranean Burger 20

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

Entrées

Shrimp Tagliatelle 28

Jumbo shrimp, pancetta, cherry tomatoes, spinach, fresh basil, white wine garlic sauce, topped with Lively Run Feta Cheese
*Story Point Chardonnay

Filet Mignon 49

8 oz. Certified Angus Beef tenderloin, panko fried zucchini, mashed potatoes, cabernet sauce
*Cline Old Vine Zinfandel

Frenched Porkchop 30

16 oz. Frenched pork chop, local roasted garlic, wax beans, fries, heirloom cherry salsa
* Louis Martini Cabernet

Duck Breast 36

Skillet seared duck breast, grilled zucchini, corn cakes, finished with a cherry port sauce
*Story Point Pinot Noir

Gnocchi Fungi 28

Fresh made gnocchi, shitake, cremini, and oyster mushrooms, shaved parmesan cheese, truffle oil
*Boundary Breaks Dry Riesling

Rack of Lamb 38

Herb crusted rack of lamb, polenta fries, sautéed baby kale, finished with a pan rosemary lamb sauce
*King Mendoza Malbec

Chicken Thai Noodles 22

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

Fried Chicken 28

Free range fried chicken, mashed potatoes, Local sweet corn, finished with an herb pan sauce

Eggplant Napoleon 20

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

Dessert

Layered Chocolate Mousse Cake 12

Lemon Cake 12

Mixed berry compote

Vanilla Crème Brule 12