

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 bleu cheese dressing

Poached Pear Salad 10

Vanilla bean poached pear, baby spinach, Belgian endive, raisins, toasted pecans, red onion, Lively Run Bleu Yonder cheese, orange raisin vinaigrette

Apple Salad 10

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

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

Skirt Steak 24

Tender grilled skirt steak, scallion potato cakes, pickled ginger, soy sauce, micro greens, wasabi, sriracha

Korean Chicken Wings 18

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

Cajun Burger 20

8oz. Certified Angus Beef, thick-cut bacon, Jalapeños, Tillamook cheddar, egg over easy, BBQ sauce, served on a grilled brioche roll with beer battered onion rings, and a 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

Ribeye 48

16 oz. Grilled ribeye, mashed potatoes, roasted honey nut squash, beer battered onion rings, finished with a cabernet sauce
 *Cline Old Vine Zinfandel

Smoked Pork Chop 36

16 oz. smoked porterhouse pork chop, sautéed Brussels sprouts, cheddar cheese risotto, finished with an apple chutney
 *Story Point Chardonnay

Duck Breast 36

Skillet seared duck breast, sautéed baby bok choy, fried noodles, finished with an orange sriracha 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, sautéed spätzle, sautéed carrots, finished with a 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, sautéed Brussels sprouts, finished with an herb pan sauce
 *Story Point Chardonnay

Grilled Quail 36

Two 3oz quail, fried arancini, sautéed carrots, finished with an orange honey sriracha quail sauce
 *Firesteed Pinot Noir

Dessert

Apple Almond Tart 12

served with vanilla ice cream

Salted Chocolate Caramel Cheese Cake 12

Pumpkin Spice Crème Brule 12