

## 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**