

**SOUP DU JOUR**  
 CUP 5 BOWL 8

**Salads**

**House 14**

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

**Caesar 14**

*Chopped romaine, seasoned croutons, white anchovies, parmesan crisp, house classic Caesar dressing*

**Wedge 14**

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

**Poached Pear 16**

*Local vanilla bean poached pears, baby spinach, toasted pecans, raisins, red onion, Lively Run goat cheese scratch made orange raisin vinaigrette,*

**Apple 16**

*Local apples, bib lettuce, baby arugula, candied walnuts, Belgian endive, gouda cheese, scratch white balsamic vinaigrette*

**Salad Additions**

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

**Sandwiches**

**Half Sandwich and Cup of Soup 11**

*Choice of: turkey, ham, grilled cheese, chicken or tuna salad: Served on toasted white, wheat or rye bread, house-cut chips: sub house/Caesar salad for soup*

**Full Sandwich with Chips & Pickle 11**

**Grilled Cheese 11**

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

**Hot & Sweet Chicken 18**

*Grilled chicken breast, sweet heat Buffalo sauce, capicola, provolone cheese, served on grilled house bread, with North Carolina style slaw, fries, pickle*

**Reuben Melt 18**

*Tender corned beef piled high on grilled marble rye bread, sauerkraut, Swiss cheese, house thousand island dressing, served with fries, and a pickle*

**Smoked Prime Rib Sandwich 22**

*Shaved smoked prime rib, green chili queso, horseradish sauce, fries, pickle, and au jus*

**Burgers & Plates**

**All American Cheeseburger 16**

*8 oz. Certified Angus Beef, Tillamook cheddar cheese, lettuce, tomato, red onion, served on a grilled brioche roll, with fries, and a pickle*

**Brie Burger 20**

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

**Apple Bourbon Quesadilla 18**

*Bourbon glazed chicken breast, caramelized local apples, melted gouda cheese*

**Honey Nut Squash 20**

*Local honey nut squash, stuffed with a blend of our house made Italian sausage, apples, and kale*

**Bolognese Lasagna 20**

*Bolognese stuffed lasagna, scratch marinara sauce, mascarpone cheese, mozzarella, balsamic gastrique, fresh basil*

**Seafood & Vegetarian**

**Lobster Roll 26**

*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*

**Shrimp Sliders 20**

*Panko breaded shrimp, served on grilled slider rolls, with scratch cocktail sauce, tartar sauce, sweet potato fries, and a pickle*



**Chicken Thai Noodles 18**

*Soba noodles, chicken, sautéed peppers, green beans, mushrooms, shredded cabbage, carrots, peanut sauce, finished with sriracha sauce, cilantro, fresh mint*  
*\*Vegetarian preparation, please order without chicken*  
*\*For a mild version, please request without sriracha*

**Dessert**

**Peanut Butter Oreo Cheesecake 12**

**Apple Cake w/Vanilla Bean Ice Cream 12**

**Pumpkin Crème Brule 12**