

# MENU

## Starters

### HOUSE SALAD

Mixed greens, cucumbers, carrots, tomatoes, croutons, house made ranch dressing 8

### CAESAR SALAD

Chopped romaine, croutons, white anchovies, parmesan crisp, house Caesar dressing 8

### WEDGE SALAD

Wedge of iceberg lettuce, chopped bacon, cherry tomatoes, candies walnuts, house blue cheese dressing 10

### PEACH SALAD

Baby spinach, frisse, sliced local peaches, avocado, red onion, goat cheese, cherry tomatoes, toasted almonds, peach vinaigrette 10

### MIXED BERRY SALAD

Artisan greens, local candy onions, mixed berries, cucumber, Ciliegine mozzarella balls, toasted cashews, fresh mint, honey poppy seed vinaigrette 10

## Small Plates

### SICILIAN CALAMARI

Crispy calamari with roasted peppers, hot cherry peppers, Mediterranean olives, marinara, parmesan cheese 20

### CRAB CAKES

Two 3 oz. Maryland style crab cakes, sautéed baby spinach, sriracha aioli 20

### KOREAN CHICKEN WINGS

Eight jumbo fried chicken wings, spicy Korean chili sauce, pickled cucumber salad 20

### KOREAN BEEF SHORT RIB

Korean Braised beef short rib served over stir fried noodles 22

### ESCARGOT

Six snails served with garlic butter and a grilled crostini. 22

### MUSHROOM & HORSERADISH CHEESEBURGER

8 oz. Certified Angus Beef, mushrooms, mayo horseradish sauce, Swiss cheese, onion, tomato, lettuce, fries, and a pickle 22

## Mains

### SHRIMP TAGLIATELLE

Jumbo shrimp, pancetta, cherry tomatoes, spinach, fresh basil, white wine garlic sauce, topped with Lively Run feta cheese 32

### SKIRT STEAK

Grilled Certified Angus Beef skirt steak, mashed potatoes, roasted candy onion, finished with a cabernet sauce 45

### DUROC PORK CHOP

Grilled 14oz Barbecue Duroc pork chop, fries, and sweet corn salad 39

### DUCK

Skillet seared duck breast, polenta fries, grilled summer squash, and finished with a cherry port sauce 45

### FRIED CHICKEN

Free range fried chicken, mashed potatoes, sweet corn, and finished with an herb pan sauce 29

### RACK OF LAMB

Herb crusted rack of lamb, grilled corn cakes, zucchini mint salad, finished with a rosemary lamb sauce 49

### CHICKEN THAI NOODLES

Soba noodles, sautéed peppers, carrots, snow peas, mushrooms, shredded cabbage, chicken, peanut sauce, cilantro, fresh mint 29

### EGGPLANT NAPOLEON

Panko crusted fried eggplant, heirloom tomatoes, mozzarella cheese, prosciutto, marinara, basil pesto, finished with a balsamic gastrique 28

**Executive Chef:** Phil Yautzy  
**Sous Chef:** Yue-man Chiang