

Starters

House Salad 8

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

Caesar Salad 8

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

Mixed Berry Salad 10

Romaine lettuce, local candy onions, cashews, mixed berries, Lively Run Feta cheese, house berry vinaigrette

Peach Tomato Salad 10

Butter lettuce, baby arugula, heirloom cherry tomatoes, sliced peaches, basil pesto, and cilegine cheese

Small Plates

Sicilian Calamari 18

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

Crab Cakes 18

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

Hanger Steak 22

Hanger steak over sweet corn cakes, with a zucchini ribbon salad, scallion vinaigrette, cabernet sauce

Korean Chicken Wings 18

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

The Plate Burger 20

8oz. Certified Angus Beef, thick-cut bacon, pepper jack cheese, meat hot sauce, tumble weed onion, fried egg, brioche roll, macaroni salad, fries, and pickle

Shrimp Lettuce Wraps 24

Sautéed shrimp, red bell peppers, jalapenos, carrots, green leaf lettuce, peanut vinaigrette

Entrées

Shrimp Tagliatelle 28

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

Filet Mignon 50

8oz Certified Angus Beef tenderloin, mashed potatoes, grilled zucchini, bone marrow, caramelized onions, fried leeks, finished with a black truffle cabernet sauce
*Cline Old Vine Zinfandel

Frenched Pork Chop 36

Grilled 16oz frenched pork chop, mashed potatoes, grilled sweet corn, peach chutney
*Story Point Chardonnay

Duck Breast 36

Skillet seared duck breast, fried polenta, grilled zucchini, cherry port sauce, fresh figs
*Story Point Pinot Noir

Free Range Chicken 28

Free range fried chicken, mashed potatoes, local sweet corn, finished with an herbed pan sauce.
*Firesteed Pinot Noir

Rack of Lamb 45

Herb crusted rack of lamb, sautéed mushroom gnocchi, roasted candy onion, 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

Eggplant Napoléon 20

Panko crusted fried eggplant, local heirloom tomatoes, mozzarella cheese, prosciutto, marinara, basil pesto, and finished with a balsamic gastrique
*Story Point Chardonnay

Dessert

Lemon Cheesecake 12

Chocolate Flourless Tort 12

With mixed berry compote

Vanilla Crème Brule 12