

SHAREABLES*Charcuterie* ✦**24**

curated selection of meats, cheeses, fruit,
house made pickles, crackers

- pretzlecutterie, \$6

*Candied Bacon***12**

thick hand cut bacon, black pepper, brown
sugar, bourbon, maple dijon

*Flatbread***15**

prosciutto - brie, arugula and fig
caramelized onion - thyme, gruyere, arugula
and balsamic
brie & apple - thyme, arugula, balsamic and
pecans

*House Speciality Fries***12**

truffle - parmesan and truffle aioli
duck fat - thyme and sherry aioli
curry - house seasoning and mango chutney
ketchup

Tuna Tartar ✦**18**

ahi tuna, ponzu, cucumber, wonton chips,
sesame, caviar

- prosecco, \$6

*Mac & Cheese***18**

harissa, cheese blend, cascатели, spiced lamb,
za'atar

*Chicken Wings***13**

10 jumbo Mountaire Farms wings with celery,
and a side of blue cheese or ranch.
choice of flavor for wings:

- garlic buffalo
- maple bourbon
- apple cider BBQ
- garlic parmesan
- maple dijon
- smoked dry rub

*Autumn Salad***12**

apple, bacon, feta, cranberries, pecans, maple
dijon vinaigrette

- chicken, \$6
- shrimp, \$9
- steak, \$12
- duck, \$15

✦ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Parties consisting of five or more guests will incur an automatic gratuity of 18%.