

SOUPS

Creamy Organic Tomato Soup 8 GF

Chicken & Dumpling Soup 9

SALADS

Romaine with Creamy Garlic & Parmesan Dressing 9

Kale Salad 10 GF

Pickled carrot, spiced pepitas, cotija cheese, creamy avocado vinaigrette

Rainbow Roots Farm Spinach Salad 12 GF

Local spinach, hard-boiled egg, campari tomato, sunflower seeds, potato crispies, honey vinaigrette

The Side Salad 8 GF

Fresh garden greens, choice of dressing, cucumber, roasted campari tomato, pickled carrots

The Power Salad Bowl with Organic Wild Rice 12 GF

Quinoa, roasted beets, hemp seeds, chili-roasted pumpkin seeds, goat cheese, red wine thyme vinaigrette, arugula

ADD: Chicken 5.5, **Salmon** 8.5, **Crispy Rock Shrimp** 9, **Two Each Scallops** 10, **Mini Filet of Beef** 12.5

Because You're Worth It

American Sturgeon Caviar with the "usual suspects" 46

Homemade blinis, tomato, shallot, egg, crème fraiche, chive, smoked salmon

APPETIZERS

House-made Hummus 9 GF

Heirloom chickpeas with tahini, fresh lemon, EVOO with pita or cucumber

***Spicy Tuna Tartare** 17 GF

Crispy sticky rice, tataki sauce, spicy aioli, seaweed salad

Crispy Rock Shrimp 15 GF

Fresh Baja rock shrimp, spicy aioli, grilled pineapple, chive

Spicy Thai Style Chicken Lettuce Wraps 11 GF

***Better Than Prime Beef Carpaccio** 15

Thinly sliced raw N.Y. Strip, arugula, Parmesan-Reggiano, Maldon sea salt, grilled baguette

Spicy Shishito Peppers tossed in Ponzu & Sesame Seeds 7.5 GF

HANDHELD

*Tavern Burger

“The American Classic” lettuce, tomato, onion, pickle, American cheese, secret sauce on a toasted Challah bun. Served with Pommes Frites or Side Salad. Single 11 Double 14

*Peppered Steakhouse Burger 18

House ground and hand-pressed, bacon-jam, house-made pickles, aioli, white cheddar on a toasted Challah bun. Served with Pommes Frites or Side Salad.

Gluten Free Bun or Lettuce Wrap Available

CHEF’S FAVORITES

Seasonal Veggie Plate 18 GF

Wild ramp-chili sauce glazed bok choy, roasted fingerling potato, Rainbow Roots spinach, crispy baby artichoke, roast broccoli florets, heirloom runner bean puree, toasted sunflower seeds

*Pan-Roasted George’s Bank Sea Scallops 37 GF

Saffron risotto cake, sunchoke puree, sauteed wild mushrooms, ramps, peas

*Wild Caught Alaskan Halibut 38 GF

Spring onion whipped potatoes, tomato vinaigrette, grilled asparagus

*Ahi Tuna Poke “POH-keh” Rice Bowl Half 19 Full 29 GF

Sashimi grade tuna, edamame, pickled ginger, cucumber, seaweed salad, green onion, spicy aioli

Braised Lamb Gnocchi 27

Grandma’s gnocchi, slow-roasted leg of lamb, oven cured Campari tomato, spinach

Pork & Beef Ragu 24

Organic tomato, spicy sausage, hand-cut Pappardelle noodle, & lots of love

*Grilled Organic Salmon 29 GF

Arizona honey-mustard glaze, smashed curried fingerling potatoes, fresh garden greens

MAIN STAYS

*The Best Roast Chicken 22 GF

Buttermilk mashed potato, broccolini, chicken jus

*10 OUNCE Iowa Raised New York Strip 40 GF

Creamed spinach, Pommes Frites, demi glace

*Petit 6 OUNCE Filet & Crab 43 GF

Tender beef filet topped with jumbo lump crab meat, creamed spinach, buttermilk mashed potato

SIDES

Pommes Frites 5 GF

Sautéed Broccolini 7 GF

Smashed Fingerlings 7 GF

Grilled Asparagus 7 GF

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
GF-Denotes Gluten Free