FOR THE TABLE

CRISPY BRUSSELS SPROUTS medjool dates, serrano chili, sesame and lime 9

BLISTERED PADRON PEPPERS [V] monini olive oil, fleur de sel, grilled lemon 8

FRENCH BAGUETTE with vermont butter & fleur de sel 6

CORNBREAD & SAVANNAH BEE HONEY BUTTER 6

GINGER BEEF WON TONS served with sweet & sour and spicy honey mustard 10

GARLIC BREAD & MARINARA salted butter, parmesan, parsley, garlic, grilled country bread 7

HOMEMADE LIME TORTILLA CHIPS & GUACAMOLE [V] 8

HICKORY BARBECUE PORK RIBS niman ranch pork ribs, homemade barbecue 10

SWEET BUTTER TACOS steak | chicken | pulled pork | cauliflower [V] 9

CHEESE BOARD dried fruit, candied pecans, savannah bee honey, & crackers 17

CHARCUTERIE cornichons, kalamata olives, dried fruit, candied pecans, dijon mustard, baguette 18

SANDWICHES

LESLIE'S FRIED CHICKEN SANDWICH lettuce, onions, tomato, homemade honey mustard aioli on a brioche bun 15

TRIO OF SLIDERS angus beef, shredded lettuce, grafton cheddar, tomatoes, pickles & onion on mini brioche buns 15

BANH MI BURGER spiced angus beef, cilantro, serrano, pickled carrots & cucumber, sriracha aioli, on a brioche bun 16

all sandwiches come with shoestring fries ⌖ substitute impossible meat for angus beef

SOUPS & SALADS

SOUP OF THE DAY changes daily 8

TORTILLA SOUP adobo sauce, black beans, tomatoes, corn, oregano, corn tortillas [V] 8 *with chicken & cotija cheese +3*

LOUISE'S CAESAR romaine hearts, parmesan, homemade lemon-garlic croutons 12

CHOPPED romaine hearts, salami, turkey, pepperoncini, provolone, garbanzo beans, red onion, red pepper 15

THE CHINESE CHICKEN pulled chicken, napa & red cabbage, carrots, scallions, & fried wonton crisps 15

GRILLED VEGETABLE mixed greens, corn, zucchini, cherry tomato, asparagus, laura chenel goat cheese, dijon vinaigrette 14

add: chicken 6 ⌖ salmon 8 ⌖ steak 9

LARGER PLATES

BUTTERMILK FRIED CHICKEN tenders, ranch & barbecue, served with mashed potatoes 16

CACIO E PEPE homemade bucatini, grana padano, pecorino, fresh pepper 15

SALMON ON CEDAR grilled atlantic salmon served with mashed potatoes and crispy spinach 22

ROASTED ROSEMARY CHICKEN ½ chicken, carrots, potatoes, rosemary, lemon 18

LOBSTER AGNOLOTTI homemade agnolotti, new england lobster, basil, tarragon, pink butter sauce 24

CHICKEN & WAFFLES buttermilk fried chicken, belgian waffle, pure maple syrup 15

HICKORY BARBECUE PORK RIBS niman ranch pork ribs, our hickory bbq, served with cornbread & honey butter 24

STEAK & FRITES grilled wagyu steak with a pepper-brandy cream sauce & shoestring fries 29

SIDES 5

shoestring fries [V] ⌖ steamed vegetables [V] ⌖ mashed potatoes
sautéed spinach [V] ⌖ arugula salad [V] ⌖ mixed greens salad [V] ⌖ cornbread & honey butter (6)

Eat well, live happy.

[V] = Vegan

all items from our lunch menu are also available at dinner

Spring 2020

WINE

SPARKLING	Glass	Bottle
Château La Coste NV Extra Brut Rose *La Bulle* | Provence, France	15	54
Honey Bubbles NV Muscato d'Asti | Piedmont, Italy	10	36
Joseph Masachs NV Brut Cava *La Mas Fi* | Catalonia, Spain	11	39
Ployez-Jacquemart NV Zero Dosage | Champagne, France		86
Lini 910 NV Lambrusco Rosso *dry* | Emilia-Romagna, Italy		44
La Colombiere NV Brut Rose Pet *(Natural Wine) Colombulle* | Fronton, France		59
ROSÉ		
Lady A 2018 Grenache blend | Provence, France	12	44
WHITE		
Domaine de Forges 2018 Sauvignon Blanc | Loire Valley, France	12	44
Domaine de Ménard 2018 white blend | Côtes de Gascogne, France	9	32
Aether 2015 Chardonnay | Santa Maria Valley, California	16	58
Clos de l'Ecotard 2017 Chenin Blanc *La Haie Nardin* | Loire Valley, France	16	58
Léon Beyer 2017 Riesling *dry* | Alsace, France		67
Inception 2017 Chardonnay | Santa Barbara County, California		44
Domaine Badoz 2012 Chardonnay, Savagnin blend *Côtes Du Jura* | Jura, France		44
David Moret 2015 Chardonnay Puligny-Montrachet | Burgundy France		125
RED		
Trapadis 2017 grenache *Esprit* | Southern Rhône Valley, France	9	32
Pali Wine Co. 2017 Pinot Noir *Riviera* | Sonoma Coast, California	13	46
Château Beaumont 2016 Cabernet Sauvignon, Merlot *Les Tours de Beaumont* Haut-Médoc | Bordeaux, France	15	54
Textbook 2017 Cabernet Sauvignon | Napa, California	18	66
La Coste de Los Andes 2017 Malbec *Andillian* | Mendoza, Argentina		44
Domaine René Bouvier 2016 Pinot Noir *Cuvée Chapitre Suivant* | Burgundy, France		64
Domaine Laurent Gauthier 2016 Gamay "Côte du Py" Morgan | Beaujolais, France		48
Caymus 2017 Cabernet Sauvignon | Napa, California		135(L)
Domaine René Bouvier 2014 Pinot Noir *Les Fontenys 1er Cru* Gevrey-Chambertin | Burgundy, France		175

BEER

Bell's Brewery IPA Two Hearted Ale (MI) 4

Bell's Brewery IPA Official Hazy IPA (MI) 5

Grupo Modelo Especial (México) 4

Samuel Smith Nut Brown Ale (England) 6

Du Bocq Brewery Blanche de Namur *Witbier* (Belgium) 6

Brouwerij Lindemans Oude Gueze Cuveé René (Belgium) 9

Pinkus Muller Organic Hefeweizen (Germany) 7

Michelada Modelo, Lime, Wercester, Clamato, Tajin 8

Drink well, with good company.

Spring 2020

DESSERT

DOUGHNUTS
sugar & winter-spice rolled with chocolate ganache
& homemade whipped cream 8

HOMEMADE ICE CREAM SANDWICH
changes daily 7

BROWNIE A LA MODE
warm caramel fleur de sel brownie,
vanilla Ice cream, dulce de leche & walnuts 9

BERRIES & HOMEMADE WHIPPED CREAM
strawberries, blueberries, blackberries 9

SLICE OF CAKE
changes daily 7

CHEESE BOARD
dried fruit, candied pecans, savannah bee honey,
& crackers 17

KIDS MENU

GRILLED CHEESE
pan de mie, tillamook cheese & shoestring fries 9

QUESADILLA
flour tortilla with mozzarella and tillamook cheddar, with shoestring fries 9

KID'S SLIDERS
2 sliders with ketchup & shoestring fries 11

PASTA
with butter 8

VEGGIES
carrots and celery sticks with ranch 6

Spring 2020