

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-brandiy 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

WINE

<u>SPARKLING</u>	<u>Glass</u>	<u>Bottle</u>
Château La Coste NV Extra Brut Rose <i>La Bulle</i> Provence, France	15	54
Honey Bubbles NV Muscato d'Asti Piedmont, Italy	10	36
Joseph Masachs NV Brut Cava <i>La Mas Fi</i> Catalonia, Spain	11	39
Ployez-Jacquemart NV Zero Dosage Champagne, France		86
Lini 910 NV Lambrusco Rosso <i>dry</i> Emilia-Romagna, Italy		44
La Colombiere NV Brut Rose Pet (<i>Natural Wine</i>) <i>Colombulle</i> Fronton, France		59

ROSÉ

Lady A 2018 Grenache blend Provence, France	12	44
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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 <i>La Haie Nardin</i> Loire Valley, France	16	58
Léon Beyer 2017 Riesling <i>dry</i> Alsace, France		67
Inception 2017 Chardonnay Santa Barbara County, California		44
Domaine Badoz 2012 Chardonnay, Savagnin blend <i>Côtes Du Jura</i> Jura, France		44
David Moret 2015 Chardonnay Puligny-Montrachet Burgundy France		125

RED

Trapadis 2017 grenache <i>Esprit</i> Southern Rhône Valley, France	9	32
Pali Wine Co. 2017 Pinot Noir <i>Riviera</i> Sonoma Coast, California	13	46
Château Beaumont 2016 Cabernet Sauvignon, Merlot <i>Les Tours de Beaumont</i> Haut-Médoc Bordeaux, France	15	54
Textbook 2017 Cabernet Sauvignon Napa, California	18	66
La Coste de Los Andes 2017 Malbec <i>Andillian</i> Mendoza, Argentina		44
Domaine René Bouvier 2016 Pinot Noir <i>Cuvée Chapitre Suivant</i> 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 <i>Les Fontenys 1er Cru</i> Gevrey-Chambertin Burgundy, France		175

BEER

Bell's Brewery IPA Two Hearted Ale (MI)	4	Du Bocq Brewery Blanche de Namur <i>Witbier</i> (Belgium)	6
Bell's Brewery IPA Official Hazy IPA (MI)	5	Brouwerij Lindemans Oude Gueuze Cuveé René (Belgium)	9
Grupo Modelo Especial (México)	4	Pinkus Muller Organic Hefeweizen (Germany)	7
Samuel Smith Nut Brown Ale (England)	6	Michelada Modelo, Lime, Wercester, Clamato, Tajin	8

Drink well, with good company.

Spring 2020

DESSERT

DOUGHNUTS

sugar & cinnamon 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