



Executive Chef Bill Hartig

Small Plates

Kale Caesar Salad	15
<i>Kale, Anchovy, Croutons, Pecorino Romano</i>	
<i>Add Grilled Chicken +8 Add Salmon +22</i>	
Seasonal Chopped Salad(V) (GF)	17
<i>Spinach, Kale, Sun Dried Tomato, Artichoke Hearts</i>	
<i>Cucumber, Red Onion, Bell Pepper, Celery, Carrot,</i>	
<i>Olives, Garbanzo Bean, Feta, Red Wine Vinaigrette</i>	
<i>Add Grilled Chicken +8 Add Salmon +22</i>	
Cream of Mushroom Soup(V)	8/15
<i>Classic, Creamy & Delicious!</i>	
Mezze Platter	23
<i>Cucumber, Roasted Bell Pepper, Pita, Feta,</i>	
<i>Hummus, Yogurt, Merguez Sausage</i>	
Cheese Plate(V)	21
<i>Grilled Baguette, Selection of Cheeses, Preserves</i>	
<i>Dijon Mustard, Marinated Olives & Tomatoes</i>	
Spinach Artichoke Dip (V)	16
<i>Hot, Creamy, & Cheesy. Served with Baguette</i>	
Fish & Chips	15/24
<i>Golden Fried Northern Atlantic Cod, Steak Fries,</i>	
<i>Malt Vinegar, Tartar Sauce, Chip Shop Curry</i>	
Polpetta	15
<i>House Made Beef & Pork Meatballs Simmered in</i>	
<i>Marinara, Served with Baguette</i>	
Cozze Puttanesca	21
<i>One Half Pound of Prince Edward Island Mussels</i>	
<i>Steamed in a Tomato-Olive-Caper Broth</i>	
<i>Served with Baguette</i>	
Crispy Brussels Sprouts (Veg)	14
<i>Romesco, Charred Scallions, Sliced Almonds,</i>	
<i>Toasted Bread Crumbs</i>	

(V)- Vegetarian (GF)- Gluten Free

Parties of 6 or more are subject to automatic gratuity of 20%. Split checks are limited to 2 checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any known food allergies.

Large Plates

Filet Mignon (GF)	58
<i>Seven Oz. Filet Mignon, Whipped Potatoes,</i>	
<i>Asparagus, Béarnaise</i>	
Pairing: 2021 Kenwood Cabernet Sauvignon	
Half Rack of Lamb(GF)	45
<i>Herb Encrusted Lamb Chops, Sweet Potato Purée,</i>	
<i>Sautéed Garlic Kale, Rose-Pomegranate Gastrique</i>	
Pairing: 2022 Château La Grave Cahors Malbec	
Steak Frites	36
<i>Pan-Roasted Baseball Cut Sirloin Steak,</i>	
<i>Brandy-Peppercorn Sauce, Served with Fries</i>	
Pairing: 2021 Kenwood Cabernet Sauvignon	
Pan Seared Scottish Salmon	37
<i>Butternut Squash Polenta, Crispy Brussels Sprouts,</i>	
<i>Sage Beurre Blanc</i>	
Pairing: 2022 Kim Crawford Sauvignon Blanc	
Pan Roasted Half Chicken	34
<i>Savory Herbed Stuffing, Brown Sugar Glazed</i>	
<i>Sweet Potatoes, Broccolini, Pan Gravy</i>	
Pairing: 2023 Chalk Hill Chardonnay	
Spaghetti Marinara (V)	21
<i>Pasta Tossed in a House Made Tomato-Basil Sauce</i>	
<i>Add Meatballs +9</i>	
Pairing: 2022 Valrav Pinot Noir	
Penne alla Salsiccia	29
<i>Pasta Tossed in a Creamy Tomato Sauce with</i>	
<i>House Made Sausage, Mushrooms,</i>	
<i>Roasted Red Bell Pepper</i>	
Pairing: 2022 Frogs Leap Zinfandel	
Cavatelli alla Broccolini (V)	27
<i>House Made Pasta Tossed in a</i>	
<i>Verdant Broccolini-Spinach Sauce</i>	
Pairing: 2022 Kim Crawford Sauvignon Blanc	
Winter Ratatouille (Veg)(GF)	32
<i>Roasted Winter Vegetables, Ceci Bean Fritter,</i>	
<i>Sun Dried Tomato Harissa, Spiced Yogurt</i>	
Pairing: Broadbent Vinho Verde	

Specialty Cocktails

Weatherlane	15
<i>Bourbon, Aperol, Ginger Syrup, Fresh Grapefruit, Lemon</i>	
Smoke on the Water	13
<i>Mezcal, cynar, Carpano Antica</i>	
Bankers Lunch	14
<i>Vodka, dry vermouth, orange liquor, Fresh Grapefruit</i>	
Bee's Knees	14
<i>Gin, Fresh Lemon Juice, Honey</i>	
Blonde Bear Margarita	14
<i>Tequila, Cointreau, Lime, Agave, chile salt rim</i>	
Boozy Hot Cider	13
<i>Whisky or Rum, Hot Apple Cider, Mulling Spices</i>	
Edelweiss Espresso Martini	14
<i>Vodka, Kahlua, Espresso</i>	

Red Wines

	<u>GL/ BTL</u>
2018 Campo Viejo Rioja	16/ 65
2021 Balverne Pinot Noir	16/ 74
2021 Joel Gott Cabernet Sauvignon	13/ 42
2021 Cakebread Cellars Cabernet Sauvignon	145

White Wines

	<u>GL/ BTL</u>
2022 Terra Gauda Abadia Albariño	14/ 55
2019 Rivera Lane Gruner Veltliner	70
2022 Acrobat Pinot Grigio	13/ 48
2022 Kim Crawford Sauv Blanc	13/ 50
2020 Chateau Musar Jeune Blanc	90
2016 Domaine Guy Robin et Fils Chablis	80
2021 Chalk Hill Chardonnay	14/ 48
2019 Flowers Chardonnay	150

Classic Cocktails

Margarita	12
Cosmopolitan	12
Moscow Mule	13
Old Fashioned	14
Negroni	14
French 75	14
Paper Plane	14

Draft Beers

8

We have a variety of beers on tap that we change periodically. Please ask your server about our current offerings!

Beers

Guinness (Pint)	8
Stella Artois	6
Ex Novo Perle Haggard Pilsner (Pint)	7
Tractor Delicious Red Apple Cider (Pint)	8
Stella Artois Liberte- non-alcoholic	6
Athletic Brewing Upside Dawn- Non-alcoholic	6
Modelo Especial	6
Coors light	6
Coors	6
Sierra Nevada Pale Ale	7



Rose & Bubbles

GL/ BTL

2021 Whispering Angel Rose	14/ 55
2022 Château La Rabotine Vin Rosé Sancerre	74
NV Gruet Brut	13/ 45
Roederer Estate Brut 375ml	28
Ferrari Trento Brut	70

Ask Your Server About Chef Hartig's Reserve Wine List