



## HOUSE FAVORITES

### Pork Rillettes Plate \$18

slow-cooked and seasoned pork pâté served with focaccia,  
assorted crackers, and seasonal fruit

### Roasted Pork Bahn Mi \$17

roasted pork, pork pâté, smoked ham, cucumber, pickled carrot and radish, cilantro, sriracha mayonnaise  
served with potato chips  
+ add a cup of soup \$6

### Curried Squash Bowl \$14

roasted squash, chickpeas, red peppers, and spinach in a coconut curry broth  
served with house pita chips

### Smoked Trout Dip

\$15

house-smoked trout blended with herbs  
and crème fraîche, served with fresh  
vegetable crudité and crackers

### Grazing Board

For one \$17 | For two \$34

A rotating assortment of dips, pickles, vegetables,  
charcuterie, cheese, fruit, and breads.  
Ask your server for details about today's offerings.

### Beer Cheese Dip

\$13

warm beer cheese dip, brown bread, whole grain  
mustard, and house pickles

### Quinoa Protein Bowl

\$14

quinoa, roasted beets, golden tofu, crushed  
peanuts, mixed greens, and ginger sesame  
dressing

### Soup of the Movement Cup \$9 | Bowl \$14

thin-sliced smoked ham, gruyère cheese,  
dijon mustard, and watercress on a fresh baguette

### Turkey Club

\$17

thin-sliced smoked turkey, bacon, swiss cheese,  
romaine, tomato, red onion, pesto on sourdough  
served with potato chips.  
+ add a cup of soup \$6

### Mixed Green Salad

\$13

spring mix, heirloom tomato, red onion,  
cucumber, choice of dressing

### Hummus Wrap

\$17

traditional hummus, cucumber, romaine, olive  
tapenade, and cherry tomatoes in a spinach garlic  
wrap.

### Caesar Salad

\$12

romaine, shaved parmesan, croutons, lemon  
wedge

### Dessert du Jour \$10

chef's rotating selection of sweets  
s'mores kits also available at the front desk