

## HOUSE FAVORITES

## Ham and Gruyere \$16

ham, gruyere, arugula, dijon, baguette + 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

### Double Smash Burger \$22

two 4 oz. patties, lettuce, tomato, red onion, cheddar cheese, special sauce on a buttered brioche bun served with beer battered fries

\$15

**Grazing Board** 

Smoked Trout Dip

For one \$17 | For two \$34

house-smoked trout blended with herbs and crème fraîche, served with fresh vegetable crudités and crackers		A rotating assortment of dips, pickles, vegetables charcuterie, cheese, fruit, and breads. Ask your server for details about today's offerings	
Beer Cheese Dip warm beer cheese dip, brown bread, whole grain mustard, and house pickles	\$13	Quinoa Protein Bowl quinoa, roasted beets, golden tofu, crushed peanuts, mixed greens, and ginger sesame dressing	\$14
Wings	\$15	0	
dry rubbed and smoked chicken wings served with blue cheese dressing, celery sticks and pickled relish		Turkey Club thin-sliced smoked turkey, bacon, swiss cheese, romaine, tomato, red onion, pesto on sourdough served with potato chips.	\$17
Soup of the Moment Cup \$9   Bow	<sup>1</sup> \$14	+ add a cup of soup \$6	
ask your server for details		Hummus Wrap	\$17
Mixed Green Salad spring mix, heirloom tomato, red onion, cucumber, choice of dressing	\$13	traditional hummus, cucumber, romaine, olive tapenade, and cherry tomatoes in a spinach garli wrap.	С
Caesar Salad romaine, shaved parmesan, croutons, lemon wedge	\$12	Dessert du Jour chef's rotating selection of sweets s'mores kits also available at the front desk	\$10

# CHEF'S SUPPER TABLE

Ask your server about our weekly rotating Supper Specials, and don't miss our Prime Rib Supper Series every Sunday, available from 5–9 PM.