



SANDWICHES & WRAPS

THE CLASSIC \$15

1/2lb burger with cheddar, ketchup, mustard, lettuce, tomato, onion and pickle on a brioche bun; add house made bacon \$2

SLOW ROASTED GRIDDLED CHEESE \$10

Cheddar and Havarti melted together with slow roasted tomatoes; French Pullman bread

JOLLAY CHICKEN \$12

Grilled chicken breast, ham, smoked Gouda with a house-made apple butter on a brioche bun with fresh green leaf lettuce.

THE B.L.T. \$11

A classic made even better with our house-smoked bacon paired with tomato, lettuce and mayo on French Pullman Bread

STEAK & HAVARTI MELT \$14

Savory steak thinly sliced with caramelized onions, melted Havarti and a cracked pepper aioli on a grilled French roll

GARDEN VEGGIE WRAP \$10

Crisp red peppers, cucumber and carrots with an herbed yogurt dressing, house made hummus and fresh green leaf lettuce

GRILL & CHILL SHRIMP WRAP \$13

Pacific shrimp with fresh green leaf lettuce, avocado corn relish, black beans, tomatoes

SMALL PLATES

PEI MUSSLES \$13

Leek & tarragon broth; with artisan bread

BOURBON SHRIMP \$12

Pacific shrimp tossed with bourbon & garlic on a bed of cheesy grits

SLOW ROASTED BRUSHETTA \$10

Basil Havarti mousse and artisan bread

WINGS \$12

Classic buffalo or House BBQ; served with crudités & choice of ranch or blue cheese

EAST COAST CRABCAKES \$16

With a corn and avocado relish

SOFT PRETZLE STICKS \$10

With stone ground mustard, beer cheese and house made ranch

SWEET CORN FRITTERS \$10

Crispy bites served with a spicy honey aioli

RIOJA MEATBALLS \$12

House made Chorizo Riojano in a savory red wine sauce, served with artisan bread

THE SPREAD \$16

A collection of meats, cheeses, fresh fruits, house-made spreads, nuts and pickles
Perfect for pairing and sharing



SALADS AND SOUP

Add Grilled Chicken \$5, Grilled Salmon \$8, Grilled Shrimp (5) \$6

House made dressings: Ranch, Blue Cheese, Caesar,

Sweet Mustard, Herb Vinaigrette

GARDEN SALAD \$10/\$6

Spring mix, heirloom tomatoes, crisp cucumbers, sweet red peppers

CLASSIC CAESAR \$10/\$6

Fresh greens tossed with house made Caesar dressing then finished with parmesan and house made croutons

RADISH & ROCKET \$10/\$6

Watermelon radish & arugula spice up organic spring mix; with sweet mustard dressing

SOUP DU JOUR \$5/\$7

Ask your server for today's selection

SOUP & SALAD \$10

A small salad of your choice paired with a cup of the soup du jour and artisan bread

From the Chef

We are approaching 2020 a little differently by creating a base menu that highlights classic favorites made with local ingredients and house made products. The simplicity of this menu will allow us to focus more on our daily specials that celebrate seasonal fare; offering a new experience to our guests each time they visit.

Thank you for your continued support!