



## STARTERS

<b>Guacamole</b> cilantro, blue corn chips, cotija	\$9
<b>Ceviche</b> white fish, serrano, cucumber, red onions, celery, cilantro, leche de tigre, blue corn chips	\$13
<b>Crab Cake</b> maryland style, old bay aioli	\$13
<b>Brussels Sprouts</b> pine nuts, apple, dill, feta	\$11
<b>Charcuterie and Artisanal Cheese Board</b> selection of sliced meats and artisanal cheeses with crostini, whole grain mustard and house-made pickles	\$16
<b>Charcuterie Only</b>	\$14
<b>Artisanal Cheese Only</b>	\$14

## SMALL PLATES

<b>Crispy Hot Wings</b> asian buffalo, sesame, ranch	\$10
<b>Brisket Dip Sliders</b> moroccan spice braised brisket, caramelized onion, provolone, horseradish on brioche buns with braising jus	\$12
<b>Beef Sashimi</b> seared flatiron steak, shimeji mushrooms, ginger, garlic, green onion, roasted tomato, chili ponzu	\$13
<b>Foraged Mushrooms</b> roasted wild mushrooms, pickled seasonal vegetables, soft poached eggs, lemon beurre, toasted crostini	\$14
<b>Local Miso Black Cod</b> green onions, buttered rice pilaf, roasted tomato, garlic and ginger citrus soy	\$15
<b>Poke Tacos</b> ahi tuna, wakame, guacamole, radish, green onion, spicy ponzu, sesame seeds	\$13
<b>Duck Confit Toast</b> foie gras butter, cocktail cherries, pecorino	\$16

## FLATBREADS

<b>Spanish Chorizo and Cotija</b> arugula, spanish chorizo, white cheddar, cotija, spicy pickled red onion, chimichurri	\$13
<b>Pear and Goat Cheese</b> sliced pears, fig jam, almond butter, chickpeas, tzatziki, dill	\$13

## SALADS

<b>House Green Salad</b> cherry tomato, cucumber, radish, lemon and olive oil	\$9
<b>Grilled Chicken Kale Caesar</b> russian red baby kale, parmesan, garlic bread toast	\$14
<b>Lemongrass Beef Salad</b> red cabbage, gem lettuce, carrot, roasted cashews, roasted tomato, fried shallots, vietnamese chili garlic vinaigrette	\$14

## SANDWICHES

with house greens, lemon vinaigrette /add fries + \$2	
<b>Nashville "Hot" Fried Chicken</b> bread and butter pickles, red cabbage slaw, ranch on a brioche bun	\$13
<b>1000 Burger with fries</b> roasted tomato, caramelized onion, arugula, white cheddar, pickles, 1000 island on a brioche bun	\$15
<b>Grilled Cheese and Tomato Soup</b> cheddar, herbed garlic cheese on sourdough served with house tomato soup	\$14

## MAINS

<b>Shrimp Tacos</b> tempura shrimp, cilantro crema, red cabbage slaw, spicy aioli	\$13
<b>House-Made Gnocchi</b> seasonal peas, gouda, corn, garlic gonfit, tumeric lemon butter, goat cheese	\$16
<b>Free-Range Roasted Chicken Breast Masala</b> salsify, braised fennel, rice pilaf, tikka masala butter sauce	\$19
<b>Seared Salmon</b> pan seared with rice pilaf, lemon brown butter sauce, fines herbs	\$22
<b>Steak au Poivre</b> pan roasted 8oz all-natural flatiron steak, mashed potatoes, seasonal vegetables, roasted brussels, peppercorn cream	\$24

## DESSERT

<b>"Double H" Bread Pudding</b> house-made bread pudding, caramel sauce, chocolate, ice cream	\$8
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