



**STARTERS**

- Avocado Toast** \$10  
radish, cilantro, lemon, olive oil, country wheat /egg +\$2
- Guacamole** \$9  
cilantro, blue corn chips, cotija
- Ceviche** \$13  
white fish, serrano, cucumber, red onions, celery, cilantro, leche de tigre, blue corn chips
- Crab Cake** \$15  
maryland style, old bay aioli
- Brussels Sprouts** \$11  
pine nuts, apple, dill, feta
- Crispy Hot Wings** \$10  
asian buffalo, sesame, ranch
- Brisket Dip Sliders** \$12  
moroccan spice braised brisket, caramelized onion, provolone, horseradish on brioche buns with braising jus
- Charcuterie and Artisanal Cheese Board** \$16  
selection of sliced meats and artisanal cheeses with crostini, whole grain mustard and house-made pickles
- Charcuterie Only** \$14
- Artisanal Cheese Only** \$14

**FLATBREADS**

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

**SALADS**

- Market Chop** \$14  
little gem, provolone, salami, garbanzo beans, cherry tomatoes, pepperocini, red onion, oregano vinaigrette
- Salmon Confit Salad** \$14  
spicy greens, cucumber, radish, dill, goat cheese, lemon
- Kale Caesar** \$12  
russian red baby kale, parmesan, garlic bread toast
- Quinoa Salad** \$11  
heirloom pearl quinoa, parsley, red onion, feta, green onion, arugula, cucumber, lemon and olive oil

**SANDWICHES**

- with house greens, lemon vinaigrette /add fries + \$2
- Turkey Club** \$13  
smoked turkey, little gem, sliced tomato, fuerte avocado, sprouts, vermont cheddar cheese on wheat
- Nashville "Hot" Fried Chicken** \$13  
house-made pickles, red cabbage slaw on brioche bun
- Spicy Tuna Melt** \$14  
line-caught albacore tuna, spicy aioli, white cheddar, pickled sesame cucumber, radish, kimchi on wheat
- Roasted Chicken Breast** \$12  
fried pickles, provolone, lettuce, tomato, spicy ranch on brioche bun
- Green House** \$11  
quinoa, feta, sprouts, arugula, avocado, marinated cucumber, parsley, red onion, organic tortilla
- The Italian** \$12  
mortadella, capicola, salami, provolone, giardiniera, lettuce, tomato, onion, oregano vinaigrette on toasted italian
- Reuben On Rye** \$12  
pastrami, sauerkraut, swiss, thousand island on toasted rye

**MAINS**

- Winter Grain Bowl** \$13  
barley, lentils, quinoa, soft poached egg, purple yam, sauteed kale, shimeji mushrooms, avocado, green goddess dressing
- Shrimp Tacos** \$13  
tempura shrimp, cilantro crema, red cabbage slaw, spicy aioli
- 1000 Burger** \$15  
vermont cheddar, fancy sauce, arugula, tomato, onion, pickle on brioche bun served with fries
- Grilled Cheese** \$14  
vermont cheddar, herbed garlic cheese on sourdough served with house tomato soup
- Pan Roasted Chicken and Chard** \$19  
free-range chicken breast, roasted sunchokes, creamed swiss chard, sherry and herb reduction
- Seared Salmon** \$22  
pan seared with rice pilaf, lemon brown butter sauce, fines herbs
- Steak Au Poivre** \$22  
pan roasted 8oz flat iron steak, mashed potatoes, sauteed vegetables, peppercorn cream

**DESSERT**

- "Double H" Bread Pudding** \$9  
house-made bread pudding, caramel sauce, chocolate, ice cream