

**STARTERS**

Oysters chilled on a half shell, traditional accompaniments	\$3 EA
Avocado Toast radish, cilantro, lemon, olive oil, country wheat /egg +\$2	\$10
Guacamole cilantro, blue corn chips, cotija	\$9
Ceviche white fish, serrano, cucumber, red onions, celery, cilantro, leche de tigre, blue corn chips	\$13
Crab Cake maryland style, old bay aioli	\$15
Brussels Sprouts pine nuts, apple, dill, feta	\$11
Crispy Hot Wings asian buffalo, sesame, ranch	\$10
Brisket Dip Sliders moroccan spice braised brisket, caramelized onion, provolone, horseradish on brioche buns with braising jus	\$12
Charcuterie and Artisanal Cheese Board selection of sliced meats and artisanal cheeses with crostini, whole grain mustard and house-made pickles	\$16
Charcuterie Only	\$14
Artisanal Cheese Only	\$14

FLATBREADS

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

SALADS

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

SANDWICHES

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

MAINS

Winter Grain Bowl barley, lentils, quinoa, soft poached egg, purple yam, sauteed kale, shimeji mushrooms, avocado, green goddess dressing	\$13
Shrimp Tacos tempura shrimp, cilantro crema, red cabbage slaw, spicy aioli	\$13
1000 Burger vermont cheddar, fancy sauce, arugula, tomato, onion, pickle on brioche bun served with fries	\$15
Grilled Cheese vermont cheddar, herbed garlic cheese on sourdough served with house tomato soup	\$14
Seared Salmon pan seared with rice pilaf, lemon brown butter sauce, fines herbs	\$22
Steak Frites pan roasted 10oz ribeye, chimichurri served with fries	\$29

DESSERTS

PB&J Brownie peanut butter mousse, fig preserve	\$8
Cookies and Ice Cream vanilla ice cream, caramel sauce	\$8
"Double H" Bread Pudding house-made bread pudding, caramel sauce, chocolate, ice cream	\$9