

Lunch

START

Focaccia... 5 pp
garlic confit, local butter

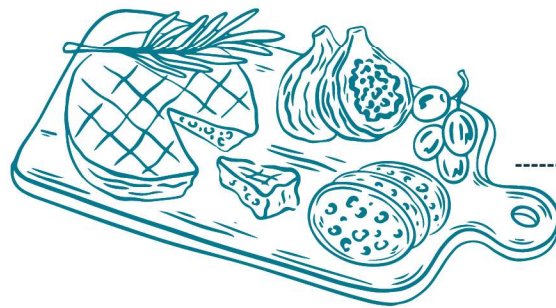
Brussels... 13
fried crisp, pomegranate vinaigrette, candied fresno
chili, spiced pecan, & goat cheese

Stracciatella... 15
cream-marinated mozzarella, fig, candied orange,
smoky bacon, calabrian chili, balsamic, focaccia

Wings... 16
honey sriracha or moroccan dry rub

Yellowfin Tuna... 17
ponzu syrup, cashew chili crunch,
fried shallot, scallion

Charcuterie... 19
chef's selection of artisan meats and cheeses,
house pickles, mustard, olives, jam



SOUPS & GREENS

Soup of the Moment..... 5 | 8
rotating scratch selection

Arugula Salad..... 8 | 14
prosciutto, red wine vinaigrette, blistered tomato,
parmigiano reggiano

Caesar Salad..... 8 | 14
hearts of romaine, herbed crouton, parmigiano reggiano,
creamy dressing

House Salad..... 8 | 14
field greens, heirloom tomato, hot house cucumber,
champagne vinaigrette

add ons: petite norwegian salmon 10,
blackened ahi 9, grilled chicken 5, marinated shrimp 7

HANDHELD

Maxwell's Burger... 19

eight ounce brisket patty, bacon jam, aged cheddar, pretzel bun

Berry Burger... 18

eight ounce brisket patty, berry coulis, candied bacon, goat cheese, pretzel bun

Reuben... 17

house braised brisket, roasted sauerkraut, garlic dressing, swiss, marble rye

Cuban... 16

slow braised pork shoulder, double smoked ham, grilled red onion, dill pickle, boetjes mustard sauce, ciabatta

Hot Chicken... 16

buttermilk breaded breast, pickled cucumber, roasted garlic aioli, hot honey, croissant bun

Mushroom Melt.. 16

roasted wild mushroom, grilled red onion, braised artichoke, sundried tomato coulis, goat cheese, ciabatta

Tacos... 16

your choice of house marinated shrimp or smoked carnitas, pineapple, jalapeno crema, pickled onion, cilantro

ENTREES

Cauliflower Steak..... 28

butternut cream, pickled cherry relish, oyster mushroom

Norwegian Salmon..... 34

chargrilled, salsa verde, fingerling potato

Filet Mignon..... 45

black angus, white truffle butter



SIDES

Parmesan Fries... 7

grated parmesan, fresh garden herbs

Sweet Potato Fries... 7

madagascar vanilla, maple aioli

Boursin Mac... 12

creamy Boursin béchamel, parmesan, peppercorn breadcrumb

Lobster Mac... 24

rich lobster cream sauce, lobster tail meat, peppercorn breadcrumb

Fingerlings... 8

confit heirloom potato, crème fraîche, chive

Carrots... 7

olive oil roasted, salsa verde, creme fraiche

Brussels... 7

pomegranate vinaigrette, candied fresno chili, maple pecan, goat cheese

Asparagus... 8

steamed, truffle butter