

Vegan & Vegetarian

**Forest Mushroom Risotto** 19 Vegan

Locally grown chestnut and oyster mushrooms sauteed with a white wine risotto, mushroom stock, and spinach for a rich vegan dish.

**Zucchini Fettucine & Corn Cakes** 21 Vegetarian

Our signature zucchini fettuccini sauteed with garlic. Alongside garden cakes and a cool oregano gremolata crema.

Burgers & Sandwiches

**Black Angus Burger\*** 14

Half pound Black Angus ground chuck grilled juicy to your desired temperature on a brioche bun with crisp lettuce and sliced steak tomato served with roasted fingerling potatoes.

Add: Fontina Cheese 1 Nueske Bacon 2 Mushrooms & Onions 1

**Wagyu Burger\*** 19

Handcrafted wagyu beef patty, grilled juicy to your desired temperature, on a brioche bun, with crisp lettuce and sliced steak tomato served with roasted fingerling potatoes.

Add: Fontina Cheese 1 Nueske Bacon 2 Mushrooms & Onions 1

**Cyra's Fried Chicken Sandwich** 16

Perfectly fried free-range chicken breast on butter toasted ciabatta. Topped with house made gochujang cabbage and carrot slaw & served with crispy French fries.

**Danielle's Chicken Salad Sandwich** 13

Danielle's famous chicken salad is made with shredded chicken, red grapes, celery, and walnuts. Served on a French baguette with roasted fingerling potatoes..

**Fried Fish Sandwich** 17

Fried flounder served on a fresh Brioche bun, topped with crisp lettuce and tomato, served with a side of roasted fingerling potatoes and caper sauce.

Entrée Features

**Baseball Cut Sirloin** 26

The best possible 8 oz cut of U.S.D.A. Prime sirloin of beef, in a gluten-free temari based marinade. Sliced and served with butter and herb roasted fingerling potatoes.

**Crispy Chili Lime Shrimp** 19

Tempura fried Argentine royal red shrimp, tossed in our chili lime glaze, and served over fontina cheese grits and bacon Brussels.

**Fried Chicken or Chef's Hot Chicken** 16

Chicken breast marinated in our signature lemon and herb oil blend, deep fried, served on Yukon Gold mashed potatoes. Chef's Hot Chicken is tossed in our Thai sweet chili lime sauce.

**Verlasso Salmon** 24

Chilean Verlasso salmon, cooked to your desired temperature, served on seasonal mixed vegetables. Garnished with gremolata crema.

**Flour Dusted Flounder** 18

Alaskan flounder, sautéed to a golden, crisp finish, and served with Yukon Gold mashed potatoes.

**Blackened Chicken and Grits** 19

Blackened chicken, topped with red pepper vegetable succotash, and served over stone ground fontina cheese grits.

**Cajun Chicken Pasta** 24

Our made-in-house pasta tossed with Cajun spice & cream, with Cajun seared chicken breast, spinach, tomatoes, mushrooms, and roasted bell pepper.

**Our Commitment**

*Filtered Chemical Free Water*  
*No Antibiotics, Growth Hormones in Meats*  
*Free Range Chicken*  
*Free Range Cage Free Eggs*

*All Natural- No Preservatives, Emulsifiers*  
*Gluten Free Available*  
*Fresh Butter- No Euro Butters or Margarine*  
*Real Vanilla Beans from Madagascar*