

APPETIZERS

MARINATED OLIVES 6

Kalamata, green olives, herbs

VEGETABLE SAMOSAS 8

Mint chutney

POMMES FRITES 7

House-cut fries, aioli

WARM POTATO SALAD 8

Organic cream, bacon, stone ground mustard

CHEESE PLATE 12

Domestic & imported cheeses

CRABCAKES 16

Chipotle, basil, orange ginger sauces

DAILY CHARCUTERIE

SELECTION 13

Country pate, Dijon, pickled cucumber

SOUP DU JOUR 5 / 7

SALADS

Add Chicken 6; Add Salmon 8

ROASTED BEET 11

Blue cheese, candied walnuts, pickled onion, honey-balsamic vinaigrette

ARTICHOKE 11

Parmesan, crispy chickpeas
lemon-champagne vinaigrette

COUNTRY SALAD 16.5

Shrimp, grilled chicken, gorgonzola
bacon, honey-balsamic vinaigrette

GRILLED VEGETABLE 13

Warm goat cheese, pine nuts
honey-balsamic vinaigrette

HANGER STEAK* 16.5

Gorgonzola, honey-balsamic
vinaigrette

SEARED TUNA*† 16.5

Marinated julienned vegetables
ginger-soy dressing

SOUP & SALAD 10

Mixed greens, honey-balsamic
vinaigrette, cup of soupe du jour

SANDWICHES

All bread is made in house.

Sandwiches served with house salad or substitute†

CUBAN PORK 13

Pulled pork, mozzarella, bacon
pepper jack, on focaccia

SHRIMP PO' BOY 13

Napa slaw, pepper jack, aioli, on baguette

PORK TORTA 9.50

Pepper jack, jalapeno, guacamole, braised
pork, house-made brioche bun

FISH TACOS 12

Tilapia, citrus salsa, Napa slaw, guacamole,
house-made tortillas

GRILLED CHEESE 12

Aioli, roasted red peppers, olive tapenade, on
sourdough

STEAK SANDWICH* 16.5

Hanger steak, caramelized onions,
mozzarella, on focaccia

ROASTED CHICKEN 14

Caramelized apple, grilled chicken breast,
brie, mozzarella, on focaccia

SMOKED SALMON† 15

Fresh mozzarella, capers, roasted red
peppers, on focaccia, served open face

GYRO PLATTER 9.50

House-made gyros, tzatziki, house-made pita

BBQ PORK BELLY 12 .5

3 house-made steamed buns, Korean BBQ
local free range pork belly, sriracha aioli,
pickled onions

SHIITAKE MUSHROOM BUNS 12.5

3 house-made steamed buns, sriracha aioli,
scallions, pickled

LEGACY SANDWICHES

Miss your favorite sandwich? No problem –
we will make it!

†**Sub:** *soup or fries \$1*

warm bacon potato salad \$3.5

BURGERS*

*House-ground Black Angus burgers (local
grass fed and grain finished, hormone and
antibiotic free) with house salad or
substitute†*

126 CHEESE BURGER 9.50

Choice of bleu, cheddar, aioli

BACON CHEESE* 10.50

Bacon, cheddar, aioli

GUADALAJARAN* 11.50

Pepper jack cheese, guacamole, house pickled
jalapenos

DUTCH* 11.50

Gouda cheese, caramelized onions, aioli

LAMB* 15

Local lamb, grass-fed, goat cheese
harissa mayo

VEGGIE GUADALAJARAN 10.50

House made bean & vegetable patty, pepper
jack cheese, guacamole, house pickled
jalapenos

ENTRÉES

CRAB GNOCCHI 19.5

House made gnocchi, crab, spinach, herb
tomato cream sauce

ÉTOUFFÉ 17.5

Andouille sausage, smoked chicken
shrimp, basmati rice

SCOTTISH SALMON* 19.5

Light Thai fried rice, curry infused coconut

HOUSE-MADE DESSERTS

CRÈME BRÛLÉE 8

Kalona cream, cage free eggs

CHOCOLATE TORTE 8

Raspberry coulis, whipped cream

VANILLA POPPY SEED CAKE 8

Lemon custard, berry compote

VANILLA ICE CREAM 6

House-made, Kalona cream

BERRY SORBET 6

House-made