

STARTER

KAFTA PLATE

Two Lebanese Style Lamb and Beef Kafta, Fresh Baba Ghanoush, Tzatziki, Fresh Mint, Pita.....12

BABY-ZILLA

5 Bavarian Pretzel Sticks, Sweet Bavarian Mustard, Spicy Queso & Cinnamon Butter.....13

CHARCUTERIE BOARD

Curated Meat and Cheese Platter, Ask Your Server For Today's Servings.....28

CARNITAS TACOS

Pork Braised with Beer and Oranges, Sautéed with a splash of Mexican Coca Cola. Topped with Salsa Roja.....15

PRET-ZILLA

1.5 Pound Giant Pretzel Twist, Sweet Bavarian Mustard, Spicy Queso & Cinnamon Butter.....24

T’S MAC & CHEESE

Housemade Bechamel & Cheese Blend.....12
*Add Bacon, Chicken or Mushroom

SOUS-VIDE BUFFALO WINGS

Sous Vide Buffalo Wings Flash Fried To Order, Served With Ranch Or Bleu Cheese Dressing.....12

FRIED ARTICHOKEs

Breaded Artichokes Hearts Topped With Asiago Served With Marinara Dipping Sauce.....13

MEZ’CLOTE DIP (GF)

Mexican Spiced - Roasted Corn, Mayo, Queso Fresco, Cilantro, Onion, Served with Cilantro Lime Tortilla Chip.....12

ROASTED MUSHROOM FOCCACIA

Atmosphere Farms Mixed Artisan Mushrooms, Temple Farms White Radish, Cherry Tomatoes, Scallions, Garlic Confit, Balsamic Reduction.....13

AHI TUNA TOSTADA

Sesame Crusted Seared Tuna, Ginger Lime Slaw, Wasabi Cream, Cilantro.....12

Add Portabella Mushroom, Bacon, Grilled Chicken Breast Or Steak To Any Salad

CAESAR SALAD

House Made Caesar Dressing, Parmesan Cheese & House Made Croutons.....13

BEET SALAD (GF)

Beets, Gorgonzola, Winter Mixed Greens, Cranberry and Dijon Vinaigrette, Dried Cranberries, Walnuts.....16

AUTUMNUS SALAD (GF)

Winter Mixed Greens, Roasted Sweet Potato, Apple, Fennel, Pomegranate, Candied Pecan, Aged Balsamic Vinaigrette.....16

BLACKENED BLEU STEAK SALAD

Cajun Blackened Flank Steak, Winter Mixed Greens, Roasted Corn and Red Pepper, Fried Potato, Cherry Tomato, Red Onion with Bleu Cheese Dressing.....22

SALAD

HANDHELD

SEASONAL BURGER*

2 Thin Burger Patties, Roasted Mixed Mushrooms, Swiss Cheese, Onion Bacon Jam, Pickles, Sriracha Ketchup, on Sourdough.....18

TRADITIONAL BURGER*

Grass Fed Beef with Lettuce, Tomato, Onion, Pickle & Mayonnaise on a Brioche Bun.....17

SMASH BURGER

2 Thin Burger Patties, Grilled Onions, Pickle Chips, American Cheese, Burger Sauce on an Brioche Bun.....17

CLASSIC REUBEN

Corned Beef, Sauerkraut, Swiss Cheese, Horseradish Cream, Thousand Island, Pickle. Served on Rye.....18

SHOYU GRILLED CHICKEN

Soyu Marinated Chicken Thigh, Ginger Lime Slaw, Pickles, Red Miso Aioli on Sourdough.....17

FRIED CHICKEN SANDWICH

Fried Chicken Breast, Seared Cheese Curds, Poblano Crema, Pickled Red Onions, Lettuce, Tomato, on a Brioche Bun.....17

BAVARIAN PORK SANDWICH

Bavarian Sweet Mustard, Herbed Pork Loin, Sauteed Onion, Pickle, Lettuce, Provolone, Served on a Pretzel Bun.....17

All Handhelds Served with Fries
Add Egg, Bacon or Mushroom To Any Handheld.

Gluten Free Buns Are Available.

*Can Be Prepared As A Vegetarian/Vegan Option With Plant Based Beyond Burger. Gluten Free Buns Are Available.

BUTTERNUT SQUASH ENCHILADAS

Butternut Squash and Queso Fresco Enchiladas, Cooked in Salsa Verde, Topped with Cotija Cheese, Pico de Gallo, Sour Cream.....18

FRIED CHICKEN

Sous-Vide Fried Chicken with Delicata Squash.....18

MAHI MAHI

Pan Seared Mahi Mahi, Wild Grains, Blistered Tomatoes, Scallions, Micro Greens.....28

NEW YORK STRIP STEAK

14 Oz Center Cut New York Strip Steak, Rosemary Lemon Butter, Served With Side of Collard Greens.....36

RISOTTO AND QUINOA CAKES

Pan Seared with Beurre Blanc Sauce. Served with Trigillo.....18

Seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. Please inform server of all allergies.

ENTRÉE

SIDE

HAND CUT FRIES (GF)

Regular, Truffle, Or Salt & Malt Vinegar.
Ask About our Garlic Aioli.....8

SWEET POTATO CORNBREAD

Sweet Potato Cornbread, Whipped
Lemon Honey Butter.....8

COLLARD GREENS

Slow Cooked Greens, Bacon, Onion,
Hot Sauce, Vinegar.....8

DELICATA SQUASH(GF)

Roasted Delicata, Sauteed in Brown
Butter and Rosemary.....8

TIGRILLO(GF)

Ecuadorian Style Fried Plantain Hash,
Fried Pantains, Bacon, Scallions, Cotija
Cheese.....8

CHEF’S SOUP OF THE DAY

Ask Your Server For Todays
Servings.....Cup/5.00.....Bowl/10.00

CHICKEN TENDERS

Served with Fries.....10

GRILLED CHEESE

White Bread with American Cheese.
Served with Fries.....9

KIDS CHEESE BURGER

Grass-Fed Beef with American Cheese.
Served with Fries.....10

KIDS

DESSERT

PINEAPPLE RUM CAKE

Pineapple Bread Pudding, Cinnamon,
Macerated Cherries, Rum
Cream Sauce, Toasted Coconut.....12

BROWN BUTTER CHOCOLATE

CHIP COOKIE A LA MODE

Brown Butter Cookie, Vanilla Ice
Cream, Chocolate Sauce, Chocolate
Flakes.....10

BLONDIE

White Chocolate Chip Blondie,
Topped With Creamy Peanut Butter
Sauce and Vanilla Ice Cream.....11

PUMPKIN SPICE AU LAIT’TE

Rich Coffee Cake, Pumpkin Pie Ice
Cream, Cream Sauce, Cocoa and
Cracked Swiss Mountain Coffee
Beans.....12

PUMPKIN PIE ICE CREAM SCOOP

A scoop of Pumpkin Pie Ice Cream.....4

KIDS ICE CREAM SCOOP

Scoop of Vanilla Ice Cream, Chocolate
sauce available upon request.....2