STARTER

Mushroom Minestrone Soup
Oyster and Crimini Mushroom, Onion, Celery, Carrot, Tomato, Trottole Pasta.....11

Baby-Zilla
Served with Spicy Queso Dip, Cinnamon Butter & Stout Mustard.....12

Charcuterie Board
Ask Your Server.....26

Pulled Chicken Tacos GF
Braised Chicken Thigh Tossed in an Ancho Chile Salsa, Topped with Cilantro and Onion.....14

Pret-Zilla
Served with Spicy Queso Dip, Cinnamon Butter & Stout Mustard.....23

Octopus and Potatoes GF
Sous Vide Octopus, Fingerling Potatoes, Spanish Chorizo, Bravas Mayonnaise.....16

Grilled Tomato Soup
Grilled Roma Tomato, Red Onion, White Wine, Croutons, Parmesan, Basil Oil.....10

T's Mac & Cheese
Housemade with Aged White Cheddar & Smoked Gouda.....10

Sous-Vide Buffalo Wings
Buffalo Sauce Infused Wings. Served with Ranch Dressing.....11

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

Goat Cheese Marinara
Housemade Marinara, Topped with Fresh Goat Cheese, Chives. Grilled Tuscan Bread.....9

SALAD

Caesar Salad
House Made Caesar Dressing, Parmesan Cheese & House Made Croutons.....11

Beet Salad GF
Beets, Gorgonzola, Kale, Cranberry and Dijon Vinaigrette, Dried Cranberries, Walnuts.....14

House Salad GF
Romaine, Red Cabbage, Bacon, Red Onions, Cheese Curds, Sliced Jalapeño, House Made Ranch.....13

Truffle Shuffle Steak Salad GF
Herb Marinated Flank Steak, Spinach, Goat Cheese, Chickpeas, Roasted Oyster Mushroom, Pickled Onion, Truffle and Bacon Vinaigrette.....22

KID

Chicken Tenders
Served with Fries.....9

Grilled Cheese
White Bread with American Cheese. Served with Fries.....7

Kids Cheese Burger
Grass Fed Beef with American Cheese. Served with Fries.....8

DESSERT

Chocolate Mousse
Chocolate and Coffee Mousse, Topped With Toasted Hazelnut, Candied Orange Peel.....8

Bread Pudding
Caramelized Bananas, Dried Apricots, Pecans, Vanilla Ice Cream, Milk Stout Caramel Sauce.....8

HANDHELD

Seasonal Burger*
Grass Fed Beef, Topped with Chihuahua Cheese, Ancho BBQ Sauce, Slow Roasted Pork Belly, Pineapple Salsa on a Brioche Bun.....18

Traditional Burger*
Grass Fed Beef with Lettuce, Tomato, Onion, Pickle & Mayonnaise.....16

Bao-Bandy Burger
2 Thin Burger Patties, Grilled Onion, House Made Pickles, American Cheese, Baobandy Sauce on a Bao Bun.....16

Mushroom Sandwich
Marinated and Grilled Portabella Mushroom, Goat Cheese, Spinach, Roasted Red Pepper, Pesto Mayo on a Kaiser Bun.....15

Braised Beef Sandwich
Red Wine Braised Chuck Roast, Tomato and Red Wine Gravy, Caramelized Onion, Fontina Cheese, Served on Tomato Focaccia.....17

Steak Sandwich
Sous Vide Ribeye, Provolone, Pickled Cherry Peppers, Basil Mayo, Arugula,On A Sesame Steak Roll.....17

Adult Grilled Cheese
Melted Gouda, Cheddar & Gruyère on Thick Cut Brioche Served With Tomato Soup.....14

Grilled Chicken Sandwich
Dukkah Marinated Chicken Breast Topped With Manchego Cheese, Harissa Mayo, Olive Spread, Spinach, On Sourdough.....17

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

Chickpea Wrap
Cumin Spiced Chickpea, Spinach, Tomato, Onion, Roasted Red Pepper, Garlic Tahini, Wrapped in Spinach Tortilla.....13

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

All Handhelds Served with Fries

ENTRÉE

Butternut Squash Enchiladas GF
Butternut Squash and Queso Fresco Enchiladas, Cooked in Salsa Verde, Topped with Cotija Cheese, Pico de Gallo, Sour Cream.....16

Fried Chicken
Sous-Vide Fried Chicken with Asparagus.....16

Fish 'n' Chips
Pan Fried Wild Atlantic Cod, Tartar Sauce, Salt and Malt Fries.....22

New York Strip Steak
14 Oz Center Cut New York Strip Steak Served with Roasted Brussel Sprouts.....32

Risotto and Quinoa Cakes GF
Pan Seared with Beurre Blanc Sauce. Served with Broccolini.....16

SIDE

Hand Cut Fries GF
Regular, Truffle, Or Salt & Malt Vinegar.....7

Asparagus GF
Asparagus Sauteed in Garlic and Lemon Butter with a Balsamic Drizzle.....7

Colcannon GF
Mashed Potatoes, Kale, Roasted Garlic, Goat Cheese.....7

Broccolini GF
Sautéed Broccolini, Red Pepper Couli, Parmesan Cheese.....7

Roasted Brussel Sprouts
Oven Roasted Brussel Sprouts Tossed in a Maple and Sweet Chili Sauce.....7

Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Food Borne Illness. Please Inform Server of All Allergies.