



DINNER

START + SHARE

Olives GF V

warmed house marinated olives, caperberries, fresh herbs 8

Artichoke Dip

sautéed hearts, garlic, shallot, white wine, prosciutto jus, pecorino cheese, lemon, served with toasted ciabatta 10

Falafel Bites GF

fried, sliced cucumber, roasted red pepper sauce, arugula, herbed tahini 10

Salmon Poké

black sushi rice, shaved cucumber, pineapple, soy ginger sesame oil, sesame seeds 15

Charcuterie + Cheese Board

Chef's selection 22

Summer Burrata GF

burrata, heirloom tomatoes, baby kale, basil, strawberry-thyme glaze 16

Baked Brie

mission figs, candied walnuts, jalapeño honey, herb oil, candied orange peel, served with toasted sourdough 13

Giardiniera

housemade, fried brun-uusto cheese, served with toasted focaccia 10

Crispy Pork Belly

chili maple bourbon glazed belly bites, sweet pea risotto, maitake mushrooms, chives 14

Carpaccio GF

bresola, pecorino, manchego crisp, fried capers, olive oil drizzle, baby kale + lemon vinaigrette 14

Crab Cakes

fresh crab, pickled fresnos, avocado mousse, chipotle aioli, baby kale + carrot salad with lemon vinaigrette 16

Mushroom + Scallion**Pancake**

wild mushrooms + scallions crepe served with soy sesame dipping sauce 12

Pulled Pork Sliders

trio, brioche bun, slaw, pickle 14

SALAD

add chicken +6 | shrimp +8 | salmon +10 | steak +10

Mixed Greens

seasonal greens, tomatoes, carrots, croutons, housemade ranch dressing 9

Classic Caesar

romaine, shaved parmesan cheese, croutons, caesar dressing 11

Beet Salad GF

roasted beets, seasonal greens, watermelon radish, goat cheese, candied walnuts, lemon vinaigrette 12

Melon + Prosciutto Salad GF

cantalope, shaved prosciutto, arugula, creamy burrata, candied walnuts, manchego crisps, blueberry balsamic vinaigrette 15

Chicken, Baby Kale + Quinoa Bowl GF

grilled chicken, quinoa, baby kale, spinach, egg, cranberries, toasted almonds, carrots, lemon vinaigrette 15

Salmon Nicoise GF

grilled salmon, bibb lettuce, Yukon potatoes, green beans, egg, kalamata olives, capers, dijon vinaigrette 16

Farmhouse Cobb GF

grilled chicken, ham, bacon, mixed greens, tomato, carrot, egg, bleu cheese, housemade ranch dressing 16

Black + Bleu Steak Salad GF

grilled 8 oz hanger steak, seasonal greens, tomatoes, red onion, bleu cheese, balsamic vinaigrette 20

PASTA

Crabby Mac + Cheese

fresh crab, aged cheddar + muenster cheese sauce, ditalini pasta, herbed bread crumbs 22

Shrimp + Tomato Angel Hair

Heirloom tomatoes, tomato + white wine broth, garlic, basil 20

Roasted Red Pepper Primavera

summer squash, mushroom, onion, roasted red pepper cream, campanelle pasta 16

Peas + Pancetta Fettuccine

parmesan cream, lemon, pine nuts, shaved parmesan 18

DINNER ENTRÉES

Southwest Grain Bowl **GF**

quinoa, grilled corn, red + green peppers, nopales, cotija cheese, red onion, avocado mousse, cilantro, lime 16
– *add chicken +6 | shrimp +8 | salmon +10 | steak +10*

Shrimp + Grits

blackened shrimp, southern style grits, beer, garlic, shallot, tomato, pickled fresno peppers 18

Cornish Hen

oven roasted, herb-butter rub, fig compote, mashed potatoes, grilled summer vegetables 22

Tomahawks + Truffle Frites **GF**

trio, 2.5 oz bone-in filet medallions, parmesan truffle Kennebec fries 20

Pork Chop **GF**

grilled Berkshire bone-in chop, cherry coffee rub, polenta cake, cajun corn maque choux 24

Sea Bass

pan seared, lemon orzo, white beans, sun-dried tomato, grilled bok choy, garlic, shallot, tomatillo gazpacho 28

Scallops **GF**

Hudson Bay scallops, sweet corn risotto, Spanish chorizo, sun-dried tomatoes, pickled pearl onions, chive oil 29

Salmon **GF**

pan seared, topped with orange marmalade, quinoa + black rice pilaf, grilled asparagus 22

Hanger Steak **GF**

grilled 8 oz hanger steak, crispy fingerling potatoes, bearnaise, chives, chimichurri sauce 26

Trio Filet Medallions

mushroom truffle crust, mash potatoes, broccolini 34

SANDWICHES

served with fries, soup or house salad | caesar +2 | cheesy mac +5 | crabby mac +8 | vegan bun +3

Crab Cake

fresh crab, chipotle aioli, baby kale, pickled red onion + fresno peppers, ciabiatta bun 18

Crispy Chicken

southern style fried chicken breast, pickles, housemade hot sauce + coleslaw, brioche bun 15

Pork Belly

bib lettuce, tomato, red onion, soy dressing, aioli, ciabatta roll 14

Grilled Chicken Club

bacon, tomato, bibb lettuce, red onion, garlic aioli, housemade pickle, brioche bun 15
– *add avocado +3*

Falafel Burger

bibb lettuce, tomato, roasted pepper, cucumber, lemon tahini, brioche bun 14
– *add avocado +3*

151 Cheeseburger

cheddar mornay sauce, bacon jam, aioli, housemade pickles, brioche bun 15
– *add bacon +3 | egg +2 | avocado +3*

SIDES

Dinner Salad

mixed greens 5 | caesar 7

Tomato Bisque

cup 5 | bowl 8

Cajun Corn Maque **GF**

Choux

roasted corn, red pepper, onion, garlic, cajun spices 7

Broccolini **GF**

grilled, lemon zest 6

Crabby Mac + Cheese

fresh crab, aged cheddar + muenster cheese sauce, herb bread crumbs 11

Mac + Cheese

aged cheddar + muenster cheese sauce, herbed bread crumbs 7

Housemade Grits **GF**

southern style 6

Mashed Potatoes **GF**

cream, butter 6

Truffle Fries **GF V**

parmesan, truffle oil 8

Kennebec Fries **GF V**

fried, herb tossed 5

Crispy Potatoes **GF**

aioli, herbs 6

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions.*