

## LUNCH START + SHARE

### Olives <sup>GF V</sup>

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

### Salmon Poké

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

### Charcuterie + Cheese Board

Chef's selection 22

### Summer Burrata

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

### Crab Cakes

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

### Carpaccio

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

### Mushroom + Scallion Pancake

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

### Pulled Pork Sliders

trio, brioche bun, slaw, pickle 14

### Crispy Pork Belly

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

## SOUP + SALAD

### Mixed Greens

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

### Classic Caesar

romaine, shaved parmesan cheese, croutons, caesar dressing 11

### Beet Salad <sup>GF</sup>

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

### Melon + Prosciutto Salad

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

### Salmon Nicoise <sup>GF</sup>

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

### Farmhouse Cobb <sup>GF</sup>

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

### Chicken, Baby Kale + Quinoa Bowl <sup>GF</sup>

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

### Black + Bleu Steak Salad <sup>GF</sup>

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

## SANDWICHES

*served with fries, soup or mixed greens, caesar +2, crabby mac +8, cheesy mac +5*

### BLT + Fried Egg

bacon, lettuce, tomato, fried egg, cheddar cheese crisp, sliced brioche bread 13

### Grilled Chicken Club

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

### Crispy Chicken

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

### Crab Cake

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

### 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

### Pork Belly

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



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## LUNCH ENTRÉES

### Southwest Grain Bowl

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

### Crabby Mac + Cheese

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

### Cornish Hen <sup>GF</sup>

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

### Scallops <sup>GF</sup>

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

### Salmon <sup>GF</sup>

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

### Roasted Red Pepper Primavera

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

### Shrimp + Grits

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

### Tomahawks + Truffle Frites

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

### Hanger Steak <sup>GF</sup>

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

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## SIDES

### Dinner Salad

mixed greens 5 | caesar 7

### Tomato Bisque

cup 5 | bowl 8

### Truffle Fries

parmesan, truffle oil 8

### Kennebec Fries <sup>GF V</sup>

fried, herb tossed 5

### Crabby Mac + Cheese

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

### Housemade Grits <sup>GF</sup>

southern style 6

### Crispy Potatoes <sup>GF</sup>

aioli, herbs 6

### Broccolini <sup>GF V</sup>

grilled, lemon zest 6

### Mac + Cheese

aged cheddar + muenster cheese sauce, herbed bread crumbs 7

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## BEVERAGES | MOCKTAILS

### Coke, Diet Coke, Sprite, Lemonade

free refills 3

### Hot or Iced Tea

assorted selection 4

### Daydream Coffee

locally owned and roasted 4

### Morning Dew

green tea, lemon, ginger, lemongrass 5

### Arnold Palmer

lemonade, iced tea 4

### San Pellegrino

sparkling water 6

### Just Peachy

peach, lemon, ginger beer 5

### North York Fizz

strawberry, rhubarb, citrus, bubbles 5