

BAR MENU

We select only **Certified Angus Beef**, the highest quality USDA prime and choice meat

All our seafood is sourced fresh, never frozen, and is caught sustainably

SMALL BITES

HOUSE PICKLES 5 V

pickled seasonal vegetables | baguette | butter

DEVILED EGGS 6 V | GF

sriracha | smoked paprika | chive

BLISTERED SHISHITO PEPPERS* 7 V | GF

marcona almond and
roasted red pepper aioli | sea salt

FRIED CLAM STRIPS* 7

crinkle fries | tartar | cocktail sauce

ONION RINGS* 6 V

white bbq sauce

MIXED OLIVES 4 V | GF

orange peel | rosemary | red chili | garlic | olive oil

SZECHUAN CUCUMBERS 7 V | GF

red chili oil | garlic | preserved mustard greens

BRUSCHETTA 9 V

local tomatoes | aged balsamic | basil
whipped ricotta | baguette

POTATO SKINS* 8 GF

bacon | scallion | cheddar | sour cream

CHICKEN TENDERS* 8

honey mustard

WINGS* 11

buffalo | bbq | sesame | dry rub jerk | celery | carrot | blue cheese

APPETIZERS

FARMHOUSE BOARD 19 V/O

selection of local cheeses & charcuterie
preserves | candied walnuts | Tupelo honey | baguette

NUESKE'S DOUBLE SMOKED BACON 14 GF

thick-cut | apple sauce | steak sauce | arugula salad

SEARED YELLOWFIN TUNA 14 GF

miso emulsion | pickled ginger | wasabi
Radici Gardens micro shiso | served rare

BURRATA 13 V | GF

tomato | onion | sea salt | cracked pepper
olive oil | aged balsamic

BUFFALO CAULIFLOWER* 10 V | GF

battered and flash fried
celery | carrot | blue cheese

MUSSELS 14

leek | bacon | garlic | butter | herbs
Belgian wit | baguette

CHARRED OCTOPUS 13 GF

crispy potatoes | smoked paprika aioli
pickled onions | micro herbs

SHRIMP COCKTAIL 14 GF

chilled poached jumbo shrimp | cocktail sauce | lemon

BEEF CARPACCIO 14 GF

olive oil | capers | parmigiano reggiano | cracked pepper

ZUCCHINI CRUDO 10 V | GF

burrata | pistachio | micro basil | olive oil | sumac

MUSHROOM TOAST 9 V

brioche | sherry | cream | truffle oil

*cooked in 100% natural peanut oil | consuming raw or undercooked meats may increase your risk of foodborne illness

PLATS DU JOUR

tuesday

OYSTERS

buck-a-shuck
selection of seasonally
available oysters
\$3 Modelo all day

wednesday

PEEL & EAT SHRIMP 10/17

steamed & served hot | cocktail
sauce | drawn butter | \$3 Modelos

thursday

BURGER & BEER 15

the ultimate hand-crafted burger
9 oz short rib burger ground in-house
and a pint of craft beer

friday

BOUILLABAISSE 27

mussels | shrimp | clams | cod | fennel
white wine | orange and saffron scented
tomato broth | toasted baguette | rouille

saturday

PRIME RIB 22/29

baked potato | local vegetables
horseradish sauce

sunday

MEATBALL SUNDAY 13

pan-roasted meatballs
Nonna's secret marinara sauce
creamy polenta | green olives
pecorino romano

HAPPY HOUR

tuesday – friday

4 – 6pm

½ priced small bites and appetizers

½ priced craft drafts

\$5 martinis

\$5 house wines

WEEKEND PREGAME

saturday - sunday

11am – 3pm

bottomless bloody marys

\$5 mimosas

TAPROOM EVENTS

live music

thursday 630 – 830pm

friday 8 – 11pm

saturday 8 – 11pm

quizzo

wednesday 7 – 9pm