



STABLES

STARTERS

PORTOBELLO ^{GF} ^V marinated and char-grilled, roma tomato, red onion, arugula, herb oil 10

OCTOPUS ^{GF} char-grilled, lemongrass chimichurri, pickled watermelon, fennel, baby greens and herbs 18

THAI TURKEY SKEWER ^{GF} peanut-coconut drizzle, peanuts, scallions, Asian slaw, cilantro 12

COLD SPANISH SAFFRON SHRIMP ^{GF} baby greens, yuzu, tomato-horseradish drizzle 15

TWISTED SPINACH-ARTICHOKE DIP ^V Locatelli cheese, Focaccia crostini 14

BEEF CARPACCIO ^{GF} herb-black pepper crust, arugula, capers, Locatelli cheese, balsamic & oil 12

BUTTER GLAZED GIANT PRETZEL ^V Maldon salt, beer cheese, orange blossom honey mustard 19

ONION RING TOWER ^V beer battered, House ketchup and aioli 12

TRADITIONAL BUFFALO CHICKEN WINGS ^{GF} Buffalo sauce, pickled celery, house slaw, smoked blue cheese dip 9

CRISPY CHICKEN DRUMS ^{GF} Korean barbecue glaze, Asian slaw, cilantro, toasted sesame, scallions 9

CRISPY CALAMARI STRIPS ^{GF} Japanese yellow curry scented, red banana ketchup-sweet chili dip, pickled green papaya 15

ROASTED TOMATO-GARLIC-BASIL SOUP ^V Focaccia crostini, herb oil drizzle
Cup 5 Bowl 7

MAIN

TRADITIONAL ENGLISH FISH & CHIPS fresh cod, house-made beer batter, tartar, malt dip, slaw and steak fries 19

JUMBO RAVIOLI bolgnese sauce, fresh herbs, pecorino, herb cream drizzle, focaccia crostini 21

LONDON BROIL ^{GF} char-grilled Italian marinated beef, smoked Maldon salt, rosemary-thyme red wine reduction jus lie, roasted garlic mash, crispy brussels sprouts 26

ITALIAN MEATLOAF seared crisply, roasted tomato reduction sauce, roasted garlic mash, crispy brussels sprouts 20

BONELESS PORK CHOPS cast iron seared, Dijon mustard cream sauce, roasted garlic mash, crispy brussels sprouts 22

CHICKEN TINGA EMPANADAS with roasted corn and black beans, charred tomato enchilada sauce, Cotija cheese, cilantro, scallions, cilantro-lime crema 19

SEARED FISH CAKES ^{GF} assorted fish, lemon-caper crema, achiote jasmine rice, crispy brussels sprouts, house tartar sauce 23

STEAK OF THE DAY blue-cheese-herb compound butter, red wine reduction sauce, roasted garlic mash, crispy brussels sprouts *Market Price*

WOODFIRED ATLANTIC SALMON ^{GF} balsamic-honey-mustard glaze, achiote jasmine rice, roasted brussels sprouts, crispy sweet potato 23

PANZANELLA SALAD romaine, arugula, basil, cold grilled chicken, fried capers, heirloom tomato, marinated onion, fresh mozzarella, cucumber, crunchy focaccia crumble, herb oil, balsamic drizzle 18
Vegetarian version with grilled portobello 19

ENTRÉE CAESAR romaine hearts, arugula, baby kale, Castelvetrano olives, Spanish anchovy, shaved Locatelli cheese, crunchy focaccia crumble, house-made Caesar dressing 13
Add: grilled chicken +5, pork +7, portobello +5, shrimp +9

^{GF} Denotes Gluten Free, ^V Denotes Vegetarian

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, eggs, shellfish, or poultry may increase your risk of food borne illness.

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SANDWICHES

includes house chips or house slaw, substitute waffle fries for \$4

HOUSE-GRIND BEEF BURGER Challah bun, baby greens, roma tomato-onion salsa, aioli 6oz. - 15 or 9oz. - 19
Add: cheese +2, beer cheese +4, bacon +4

SHAVED BEEF SANDWICH 8oz slow braised, sautéed onion-mushroom-pepper ragout, beer cheese, crispy leeks, Bánh Mì bread 15

SMOKED SCOTTISH SALMON “BLT” hickory bacon, heirloom tomato, baby greens, aioli, Focaccia 18

“WEISSWURST” PORK SANDWICH pickled onions, whole grain mustard blend, baby greens, pretzel bun 13

HERB CHICKEN WRAP cold grilled chicken, baby greens, arugula, aioli, heirloom tomato, cucumber, fresh mozzarella, marinated onion, shaved fennel, sundried tomato wrapper 14

BLACK BEAN-CORN BURGER ⑤ roma tomato-red onion salsa, baby greens, cilantro aioli 14

WOODFIRED TURKEY BREAST shaved, cranberry goat cheese, woodfired sweet bell pepper, baby greens, multi-grain wheat bread 13

WOODFIRED OVEN

Roman Style Pizza (Gluten free option available)

MARGHERITA ⑤ San Marzano sauce, fresh mozzarella, basil, herb oil, heirloom tomato, citrus balsamic gastrique 17

GARLIC BIANCO ⑤ pecorino cream, aged mozzarella, roasted garlic & shallots, sundried tomato, fresh arugula, lemon-garlic evoo 18
Add Chicken +4

CHARCUTERIE San Marzano sauce, aged mozzarella, prosciutto, salami, capicola, pepperoni, herb oil 19

GARDEN ⑤ combo of San Marzano and pecorino cream sauces, aged mozzarella, artichokes, red onion, sundried tomato, Castelvetrano olives, portobello, lemon-garlic evoo 19

FIVE CHEESE ⑤ San Marzano sauce, aged mozzarella, fontina, smoked gouda, pecorino, feta 17
Add: pepperoni +4

CLASSIC PEPPERONI San Marzano sauce, aged mozzarella, pepperoni 15

SIDES

- Slaw ⑥ ⑤ 4

Garden Salad ⑥ ⑤ 5

Caesar Salad 5

Potato Chips 4

Baked Potato ⑥ ⑤ 4

Deluxe Potato ⑥ 6
- Roasted Garlic Mashed Potatoes ⑥ ⑤ 5

Roasted Brussels Sprouts ⑥ ⑤ 5

Waffle Fries ⑤ 6

Beer Cheese ⑤ 4

HOUSE DRESSINGS

- Smoked Blue Cheese-Roasted Shallot
- Citrus Balsamic Vinaigrette
- Traditional Caesar ⑥ ⑤
- Buttermilk Ranch
- Honey-Mustard

SWEET ENDINGS

- Brownie Sundae 8
- Dark Valrhona Chocolate Mousse ⑥ ⑤ 12

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