

## Let's Begin

### Cup of Soup

Freshly Made in House

\$4

### Vegetable Spring Rolls (g) (v) (s)

Crispy Fried Wrapper / Seasonal Vegetables /  
Masaman Curry / Sweet Chili Sauce

\$6

### Cockles and Mussels

Little Neck Clams & P.E.I. Mussels / Butter  
Wine Sauce / Garlic / Warm Bread (g)

\$14

### Hot Crab & Spinach Dip (d)

Crab/ Spinach / Warm Spices / Sour Cream /  
Parsley / Parmesan Crostini (g)

\$8

### Spanish Ceviche

Fresh Fish / Shrimp / Scallops / Lime / Spicy  
Chilis / Onions / Cilantro Oil  
& Crispy Flatbread (g)

\$7

### Kimbab – Korean Sushi (v) (s)

Sticky Rice / Nori / Tofu / Gochujang Spice  
Blend / Vegetables / Pickled Ginger /  
Toasted Peanut Satay Sauce

\$6

### Arancini (g) (d)

Deep Fried Risotto / Mozzarella Cheese /  
Tomato Basil Jam

\$6

### Rainbow Caesar Salad

Romaine / Carrot Ribbons / Pickled Red Onions  
/ Pecorino Cheese (d) / Sweet  
Peppers / House Made Croutons (g) / House  
Made Caesar Dressing

\$8

### Golden Beet Carpaccio (v)

Thinly Sliced Roasted Golden Beets / Spinach /  
Red Peppers / Carrot Ribbons /

Radishes / Red Beet Tartar / Golden Beet  
Vinaigrette

\$7

### Apple Walnut Salad

Local Apples / Toasted Walnuts / Goat Cheese  
(d) / Craisins / Carrot Ribbons /  
Celery / Balsamic Honey Vinaigrette

\$9

## Entrees

### Coffee Rubbed Sirloin (r)

Flame Broiled & Sliced / Roasted Garlic  
Whipped Potatoes / Broccolini /  
Coffee Demi Glaze

6 oz portion.....\$18

12 oz portion.....\$28

### Lemon Szechuan Chicken Half (s)

Sweet & Sour Pineapple Sauce / Roasted Roots /  
Basmati Rice Pilaf

\$18

### Pan Seared Duck Breast (r)

Blueberry Lemon Glaze / Pearl Onions / Roasted  
Garlic Whipped Potatoes /  
Broccolini

\$23

### Twin Lump Crab Cakes (g)

Green Onions & Red Peppers / Caper Herb  
Remoulade / Seasonal Vegetables /

Basmati Rice Pilaf

One Cake.....\$19

Two cakes.....\$29

### Pork Loin Steak (r)

Apple Cider & Stone Ground Mustard  
Reduction / Roasted Roots /  
Seasonal Vegetables

\$23

### Sautéed Jumbo Shrimp

Orecchiette Pasta (g) or Rice Noodles /Spinach/  
Sundried Tomato Pesto Cream (d)

\$20

### **Red & Black Lentil Rosti (v)**

Pan Fried Potato Cake Filled with Risotto, Red & Black Lentils / Apple Chutney / Seasonal Vegetables / Red Beet Coulis / Smoked Paprika Oil

One cake ...\$12    Two cakes .....\$16

### **Grilled Tofu and Portobella**

#### **Mushroom (v) (s)**

Asian Black Bean Sauce / Seasonal Vegetables / Black & White Risotto  
\$16

### **Roasted Roots & Orecchiette Pasta**

#### **(g) (v)**

Savory Butternut Squash Sauce / Orecchiette Pasta / Roasted Roots / Broccolini  
\$16

## **Desserts**

\$5 each

### **Chocolate Pots de Crème (d)**

Rich Dark Chocolate Custard / Whipped Cream

### **Chef's Choice Cheese Cake (g) (d)**

### **Local Apple Crisp (g) (d)**

Baked Fresh Local Apples / Cinnamon / Brown Sugar / Oatmeal

### **Tiramisu (g) (d)**

Rich Mascarpone Fluff / Ladyfingers / Espresso / Chocolate Shavings

## **Brunch**

### **Cup of Soup**

Made fresh in house.....\$4

### **Eggs Benedict (g) (r)**

Sliced Baguette / Poached Eggs / Hollandaise (d) / Fried Potatoes Arugula & Tomato.....\$8

Smoked Ham.....\$11

Honey Smoked Salmon.....\$14

### **Spanish Frittata Pie (d)**

Crisp Potato Crust / Chef's Choice of Ingredients / Vegetables / Creamy Egg Filling (d) / Side Caesar Salad.....\$9

### **Omelet Du Jour**

Seasonal Ingredients & Fried Potatoes.....\$8

### **Pasta Carbonara**

Fettuccini (g) / Rich Creamy Sauce (d) / Garlic / Spinach / Pepper Flakes / Smoked Salmon Or Capicola .....\$15

### **Cheddar Grits & Vegetables (d)**

Stone Ground Grits / Cheddar Cheese / Creole Sauce .....\$7  
Fish ..... \$11    Shrimp.....\$14

### **Red & Black Lentil Rosti (v)**

Pan Fried Potato Cake Filled with Risotto, Red & Black Lentils / Apple Chutney / Seasonal Vegetables / Red Beet Coulis / Smoked Paprika Oil

One cake .....\$12    Two cakes .....\$16

### **Pulled Brisket Soft Tacos**

Two Flour Tortillas (g) / Slow Braised Brisket / Lettuce / Salsa / Sour Cream (d) / Fried Potatoes .....\$8

### **Grilled Chicken Sandwich (g)**

Bacon / White Cheddar (d) / Chili Aioli / Spinach / Pickled Red Onion / Potato Wedges.....\$8

### **Burner's Beef Burger (r)**

Artisan Roll (g) / Swiss or Cheddar (d) / Lettuce / Tomato / Pickled Onion / Potato Wedges / Cole Slaw .....\$12

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**(r)**Raw or under cooked meats, seafood or poultry may be a health hazard. **(v)** Vegan **(g)** Contains Gluten **(s)** Contains Soy **(d)** Contains Dairy