

Chef's Menu

• APPETIZERS •

PORK BELLY BURNT ENDS 12 G

Pork belly, brussels sprouts, carrots, sweet chipotle glaze, green onion crema

BROCOLLI CHEDDAR SOUP CUP 6 / BOWL 10

• SALAD •

GREEK SALAD HALF 7 / FULL 12

Romaine lettuce, toasted chickpeas, feta cheese, red onion, cucumber, kalamata olives, roasted red peppers, heirloom tomatoes, pita croutons, feta cheese dressing

grilled chicken – 7 · baked tofu – 5 · grilled salmon – 10 · sirloin steak* – 12 · grilled shrimp – 9*

• SEA AND LAND •

CHICKEN SHAWARMA 14

Marinated chicken, romaine lettuce, tomato, red onion, tahini dressing, warm pita bread, hand-cut french fries

BBQ SHRIMP AND JALAPENO GRITS 25

BBQ glazed sauteed shrimp, cheesy jalapeno grits, IPA tomato broth, charred sourdough toast, side salad

RIVIERA CHICKEN 28

Seared airline chicken breast, pistou, rotini pasta, roasted red peppers, spinach, cannellini cream sauce, parmigiano reggiano, side salad

• DESSERT •

CARAMEL APPLE COBBLER 7 G

Warm caramel apple cobbler, toasted brown sugar streusel, Graeter's vanilla ice cream

GOAT CHEESE FIG PANNA COTTA 8

Goat cheese panna cotta, fig jam, pistachio crumble

GRAETER'S PUMPKIN ICE CREAM 5 G

• BEVERAGES •

Passion Fruit Nojito (NA) 4

Hall Napa Valley Sauvignon Blanc 2022 10 / 14 / 40

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

G DENOTES GLUTEN FREE ITEM