

BRUNCH

SATURDAY & SUNDAY



HAPPY HOUR

5PM - 7PM DAILY

SNACKS

WARM PRETZELS > 9
Red Dragon Fondue

DEVILED EGGS > 9
Blue Cheese & Bacon Bits

THICK CUT POTATO CHIPS > 8
Caramelized Onion Dip

STARTERS

FRENCH ONION SOUP > 10
Marsala Wine, Sourdough Crouton & Cave Aged Gruyere

SMOKED FISH DIP > 14
Crusty Garlic Bread & Beer-and-Butter Pickles

AHI TUNA TARTARE > 16
Yuzu Kosho, Crushed Avocado & Crispy Yucca Chips

CRISPY FISH TACO > 14
Salsa Verde, Chipotle Mayo & Shaved Cabbage

CHICKEN WINGS > 16
Sweet Chili Sauce & Cucumber-Yogurt

MEATBALL SLIDERS > 14
San Marzano Tomatoes, Local arugula
Grana Padano Cheese

BUFFALO FRIED CHICKEN > 14
Blue Cheese Dressing, Pickled Celery
Fresno Chile Hot Sauce

DUCK FRIED RICE > 18
Swank Farms Bok Choy, Local Bean Sprouts
Thai Basil, Ginger Confit & Farm Egg

SALADS

HOUSE SALAD > 12
Mixed Greens, Chickpeas, Cucumber, Shaved Carrot
Champagne Vinaigrette

CLASSIC CAESAR > 14
Sourdough Croutons & Lemon-Anchovy Dressing

CHOPPED SALAD > 17
Mixed Greens, Onion, Carrot, Tomato, Broccoli
Spiced Corn Nuts, Queso Fresco, Avocado
Almonds, Cucumber & Champagne Vinaigrette

FREE RANGE CHICKEN > 5
SHRIMP (3) > 7
FAROE ISLAND SALMON > 8

SIDES

MAC N' CHEESE
LOADED FRIES
POTATO WEDGES
TATER TOTS

BUTTERED EDAMAME
GRILLED ASPARAGUS
POTATOES AU GRATIN
MASHED POTATOES

7

HANDCRAFTED

BURGERS & SANDWICHES

ALL BURGERS & SANDWICHES ARE SERVED WITH A SIDE OF OUR
HAND CUT FRIES. SIDE SALAD AVAILABLE UPON REQUEST.

TAVERN BURGER	Local Tomato, Onion & Toasted Bun	17
DOUBLE CHEESEBURGER	Craft American Cheese, Red Onion & Special Sauce	16
SMOKED SHORT RIB BURGER	Short Rib, Farm Egg, Bacon Cheddar Cheese & Special Sauce	18
PT CHEESESTEAK	Shaved Prime Rib, Caramelized Onion, Forest Mushrooms Jalapeños & Fontina Cheese	18
FARMHOUSE CHICKEN SANDWICH	Grilled Chicken, Imported Fontina Lemon-Basil Mayo	16
FRIED CHICKEN SANDWICH	Bread & Butter Pickles & House Ranch	16
CUT 432 MINI BURGERS	Steak Sauce, Caramelized Onions Black Diamond Cheddar	15
PULLED PORK SANDWICH	BBQ & House Made Coleslaw	14
VEGGIE BURGER	Aged Vermont Cheddar, Tomato-Onion Jam & Wild Arugula	16

AMERICAN	JALAPENO	HOUSE SMOKED BACON
VERMONT CHEDDAR	BBQ SAUCE	FRIED EGG
BLUE CHEESE	SPECIAL SAUCE	CARAMELIZED ONIONS
SWISS CHEESE	PULLED PORK \$2	MUSHROOMS
SMOKED GOUDA	UPGRADE ANY BURGER \$1	HASS AVOCADO

SIGNATURES

FISH N' CHIPS	Rosemary-Sea Salt Potato Wedges & Malt Vinegar Aioli	21
GRILLED FAROE ISLAND SALMON	Cracked Bulgur Wheat Salad, Tzatziki Coriander-Chive Oil & Local Micro Herbs	27
ROASTED HALF CHICKEN	Bell & Evans Chicken, Root Vegetable Hash Herbs De Provence And Preserved Lemon.	28
JAMAICAN JERK PORK CHOP	Scotch Bonnet-Mango Yogurt, Ginger Butter Grilled Asparagus	29
TEXAS BARBEQUE RIBS	Heritage Farms Pork, House Coleslaw Golden Sweet Cornbread	29
SMOKED BRISKET	Blue Cheese Crust, Bacon-Onion Marmalade Spinach & Tater Tots	29
PRIME FLAT IRON STEAK	Crispy Risotto Cake, Local Arugula Pickled Shallots & Chimichurri	28
PRIME RIB	Au Jus, Creamy Horseradish & Potatoes au Gratin	35

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.