



SMALL PLATES

Spicy Tuna Crunch Roll* / srirachi aioli
cucumber, avocado 8
Sautéed Spinach and Artichoke Dip
goat cheese, pita chips 7
Crispy Calamari / sweet potatoes,
sugar snap peas, cherry pepper aioli 8
Rock Shrimp and Sweet Potato Fritters
nuoc cham 6
Smoked Chicken Wings / blue cheese dressing,
BBQ sauce 9

Panko Shrimp Roll* / srirachi aioli, spicy yellow fin tuna,
avocado, scallion, cucumber 10
Grilled Filet Mignon* / Truffled “tater tots”
frisee, Stilton blue cheese fondue 10
Fiesta Roll / chili spiced salmon tempura, avocado
Cilantro, poblanos 7
Chiang Mai Curried Noodles* / seared tenderloin
coconut milk, crispy shallots 7
Soup of The Day / seasonally inspired 5

BURGER BAR

Grilled Angus Cheese Burger*
One all beef patty, special sauce, vintage cheddar
Sesame seed bun 12
Black Jack Burger*
Cajun spice, jalapeno jack cheese, avocado
Honey chipotle onions, artisan roll 13
Turkey Mushroom Burger
Monterey jack cheese, smoked aioli, jicama slaw 11
Lemon Grass Chicken Banh Mi
Pickled carrots, cucumber, cilantro 11
Pan Seared Shrimp Burger
Baby arugula, roasted jalapeno aioli 13

Bourbon Burger*
Angus sirloin, barbequed bacon, caramelized onions
garden tomatoes 12
Griddled Veggie Burger
Roasted tomato, pickled red onion, tomato basil Cabot
cheddar cheese 11
Roasted Chicken Tacos
Pepper puree, lime, kimchi fried rice 11
Choice of Sides
French fries, truffle fries, sweet potato fries,
Caesar salad, tortilla chips, pickled vegetables,
balsamic dressed greens, garlic whipped potatoes

SALADS

Roasted Anjou Pear
frisee, gorgonzola
vinaigrette, grape
tomatoes, red onion 7
Hearts of Palm
Butter lettuce, frisee
Red wine vinaigrette 7
Traditional Caesar
romaine hearts,
parmesan, anchovies 7

STONE PIES & SANDWICHES

All stone pies come with a small Caesar Salad

Stone Pie / house-smoked fresh mozzarella, roasted tomatoes, pepperoni 11
Stone Pie / meatballs, sweet piquillo peppers, caramelized onions, mozzarella 12
Stone Pie / sweet Italian sausage, thyme cream, caramelized onions 12
Buffalo Chicken Wrap / crispy chicken, crisp bacon, iceberg, blue cheese dressing... kettle chips 10
BBQ Pork Sandwich / house smoked pork, shaved red onion, bread and butter pickles...
sweet potato fries 11
Grilled Chicken Sandwich / chick peas, roasted peppers, preserved lemon pickled vegetables 11

MAIN PLATES

Seared Local Scallop Salad* / quinoa, root vegetables, lemon caper vinaigrette, baby greens 15
Herb Grilled Chicken Salad / baby greens, cider vinaigrette, Sonoma goat cheese 12
Picadillo Beef Quesadilla / charred tomato salsa, arroz verde, jalapeno relleno 13
Yucatan Style Shrimp Salad / marinated green cabbage, pineapple, papaya, chipotle 14
Smoked Chicken Cobb Salad / avocado, apple wood bacon, hard cooked egg, creamy herbed dressing 11
Grilled Fajita Steak Salad* / Poblano peppers, romaine, lime cumin vinaigrette, queso fresca 14
Pan Roasted Atlantic Salmon* / forbidden rice salad, sambal teriyaki, bok choy 12
Hilda’s Meatloaf / garlic mashed potatoes, roasted shallot-garlic sauce, haricots verts 10
Truffled Pasta and Cheese / gemelli, wild mushrooms, sweet onions, baby arugula 10
Chicken Pad Thai / rice noodles, snap peas, sweet peppers, lime-chili sauce, roasted peanuts 12
Grilled Marinated Hanger Steak* / shiitake mushrooms, soy caramel sauce, asparagus, French fries 15

~ artisanal breads and house made spreads served upon request ~

SIDES 5

Kimchi Fried Rice • Truffled Pommes Frites • Haricots Verts • Sautéed Garlic Spinach

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
 “Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness.”
 It is important to bring any food allergy you may have to the attention of your server.
 An 18% gratuity will be applied to parties of 10 or more
 Christopher M. Torla Chef/Owner