



STARTERS

ROCK SHRIMP & SWEET POTATO FRITTERS
NUOC CHAM 9.5

SAUTÉED SPINACH AND ARTICHOKE DIP
GOAT CHEESE, PITA CHIPS 10.5

GRILLED FILET MIGNON*
TRUFFLED "TATER TOTS", FRISÉE, BLUE CHEESE, FONDUE 12.5

CHANG MAI CURRIED NOODLES*
SEARED TENDERLOIN, COCONUT MILK, SHALLOTS 8.5

SPICY TUNA CRUNCH ROLL*
SRIRACHA AIOLI, CUCUMBER, AVOCADO 9.5

SZECHUAN PORK DUMPLINGS
BLACK BEAN SAUCE, SCALLIONS, SESAME 9.5

SMOKED CHICKEN WINGS
BLUE CHEESE DRESSING, BBQ SAUCE 10.5

ORLEANS STYLE BBQ SHRIMP
BABY BURRATA, SMOKED HAM RED EYE SAUCE, SHIITAKE MUSHROOMS, FILONE 9.5

BURGER BAR

BURGERS COME WITH A CHOICE OF: FRENCH FRIES, TRUFFLE FRIES, SWEET POTATO FRIES, CAESAR SALAD, KETTLE CHIPS, THAI ROASTED CAULIFLOWER, BALSAMIC DRESSED GREENS, GARLIC WHIPPED POTATOES

GRILLED ANGUS CHEESE BURGER*

ONE ALL BEEF PATTY, SPECIAL SAUCE, VINTAGE CHEDDAR, SESAME SEED BUN 15.5

BLACK JACK BURGER*

CAJUN SPICE, JALAPENO JACK CHEESE, AVOCADO, HONEY CHIPOTLE ONIONS, ARTISAN ROLL 15.5

GRIDDLED TURKEY BURGER

CARAMELIZED ONIONS, HONEY – GRAIN MUSTARD SAUCE 12.5

SALMON BURGER*

AVOCADO SALSA, POBLANO PEPPER, LEMON PEEL 14.5

BOURBON BURGER*

ANGUS SIRLOIN, BARBEQUED BACON SAUCE, CARAMELIZED ONIONS, CHEDDAR, ARUGULA, GARDEN TOMATOES 14.5

GRIDDLED VEGGIE BURGER

MOROCCAN CARROT AND CHICK PEA SALAD, HARISSA AIOLI, HBC OAT ROLL 13.5

BLACKENED MAHI MAHI SANDWICH

CITRUS TARTAR SAUCE, ICEBERG SLAW, PLUM TOMATO 15.5

MAIN PLATES

FLANK STEAK QUESADILLA

JICAMA SALAD, RAJAS, SWEET PEPPER AND JALAPENO SALSA, SOURED CREAM 14.5

PUMPKINSEED CRUSTED ATLANTIC HADDOCK

RAJAS WHIPPED POTATOES, SOFRITO SAUCE SHAVED MANGO SALAD 17.5

SMOKED BRISKET MAC AND CHEESE

RIGATONI, GRAFTON CHEDDAR, SWEET PEAS, BUTTERED CRUMBS 13.5

TACOS AL PASTOR

CHILI BRAISED PORK, JICAMA SLAW, REFRIED BEANS, GRILLED PINEAPPLE, CUMIN CREMA 15.5

GRILLED MARINATED HANGER STEAK*

SHIITAKE MUSHROOM, SOY CARAMEL SAUCE, BROCCOLINI, FRENCH FRIES 17.5

PAN ROASTED ATLANTIC SALMON*

WHIPPED PURPLE POTATOES, TEMPURA HARICOT VERTS, HORSERADISH 18.5

HILDA'S MEATLOAF

GARLIC MASHED POTATOES, ROASTED SHALLOT SAUCE, HARICOT VERTS 13.5

CHICKEN PAD THAI

RICE NOODLES, SNAP PEAS, LIME CHILI SAUCE, ROASTED PEANUTS 15.5

BEEF SHORT RIB STROGANOFF

PAPPARDELLE PASTA, ROASTED SHALLOTS KING OYSTER MUSHROOMS, ARTICHOKE HEARTS 16.5

SANDWICHES

BUFFALO CHICKEN WRAP

CRISPY CHICKEN, CHEDDAR CHEESE, BACON, ICEBERG, BLUE CHEESE DRESSING, KETTLE CHIPS 14.5

GRILLED CHEESE AND TURKEY

AGED PROVOLONE, AVOCADO, SPINACH, THYME AIOLI, ROMA TOMATOES, KETTLE CHIPS 13.5

BBQ PORK SANDWICH

HOUSE SMOKED PORK, SHAVED RED ONION, BREAD AND BUTTER PICKLES, SWEET POTATO FRIES 13.5

STONE PIES

ALL STONE PIES ARE SERVED WITH A SMALL CAESAR SALAD

STREET TACO

SMOKED PORK, CUMIN CREMA, TOMATO, AVOCADO, QUESO FRESCO 14.5

ANGRY SHRIMP

SPICY MARINARA, RICOTTA SAUCE, BROCCOLINI, BASIL, PARMESAN 15.5

MISSION FIG AND PROSCIUTTO

SONOMA GOAT CHEESE, CARAMELIZED ONIONS, MAPLE BALSAMIC GLAZE 15.5

SALADS

BABY ICEBERG WEDGES

GORGONZOLA, PICKLED RED ONIONS, GREEN GODDESS DRESSING 9.5

BABY GREENS

HONEY CRISP APPLE, GOAT CHEESE, CANDIED PECANS, NAPA ZIN VINAIGRETTE 9.5

TRADITIONAL CAESAR

ROMAINE HEARTS, PARMESAN, ANCHOVIES, HBC CROUTONS 9.5

TUSCAN CHICKEN

WARM POLENTA CROUTONS, LOCAL MOZZARELLA, BALSAMIC VINAIGRETTE 15.5

CHOPPED SHRIMP GREEK SALAD

CUCUMBER, KALAMATA OLIVES, FETA CHEESE, ORÉGANO VINAGRETE 16.5

SIDES 6.5

SEARED ASPARAGUS WITH ONION JAM

TRUFFLED POMMES FRITES

HARICOT VERT

SAUTÉED GARLIC SPINACH

GRAFTON VERMONT CHEDDAR MASHED POTATOES

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness. It is important that you bring any food allergy you may have to the attention of your server.