



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 12.5

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

ALL COME WITH A CHOICE OF SIDE: 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 14.5

GRIDDLED TURKEY BURGER
CARAMELIZED ONIONS, HONEY – GRAIN MUSTARD SAUCE 12.5

SALMON BURGER*
AVOCADO SALSA, POBLANO PEPPER, LEMON AIOLI 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

HERB CRUSTED ATLANTIC HADDOCK
SUMMER SUCCOTASH, TARRAGON WHIPPED POTATOES, POPCORN SHOOTS 17.5

SMOKED BRISKET MAC AND CHEESE
RIGATONI, GRAFTON CHEDDAR, SWEET PEAS, BUTTERED CRUMBS 13.5

TACOS AL PASTOR
CHILI BRAISED PORK, GRILLED CORN, JICAMA SLAW, REFRIED BEANS, CUMIN CREMA 15.5

GRILLED MARINATED HANGER STEAK*
SHIITAKE MUSHROOM, SOY CARAMEL SAUCE, BROCCOLINI, FRENCH FRIES 17.5

PAN ROASTED ATLANTIC SALMON*
QUINOA, BARLEY, ENGLISH PEAS, TOASTED PECANS, LEMON-BASIL GLAZE 18.5

HILDA'S MEATLOAF
GARLIC MASHED POTATOES, ROASTED SHALLOT GARLIC SAUCE, HARICOT VERTS 13.5

CHICKEN PAD THAI
RICE NOODLES, SNAP PEAS, SWEET PEPPERS, LIME CHILI SAUCE, ROASTED PEANUTS 15.5

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

SALADS

BUTTER LETTUCE AND BABY ARUGULA
TARRAGON DRESSING, YELLOW TOMATOES 8.5

ENSALADA DE BETABEL
ROASTED GOLDEN BEETS, JICAMA, QUESO FRESCO, WATERMELON RADISH 10.5

TRADITIONAL CAESAR
ROMAINE HEARTS, PARMESAN, ANCHOVIES, HBC CROUTONS 9.5

TUSCAN CHICKEN
WARM POLENTA CROUTONS, LOCAL MOZZARELLA, BALSAMIC VINAIGRETTE 14.5

CHOPPED SHRIMP GREEK SALAD
CUCUMBER, KALAMATA OLIVES, FETA CHEESE, ORÉGANO VINAGRETE 16.5

GRILLED TENDERLOIN COBB SALAD
CRISPY SOFT BOILED EGG, STILTON BLUE CHEESE, AVOCADO, OREGANO VINAIGRETTE 18.5

SIDES 6.5

SEARED ASPARAGUS WITH ONION JAM

TRUFFLED POMMES FRITES

HARICOT VERT

SAUTÉED GARLIC SPINACH

STONE PIES

STREET TACO PIE
SMOKED PORK, CUMIN CREMA, TOMATO, AVOCADO, QUESO FRESCO 14.5

ANGRY SHRIMP STONE PIE
SPICY MARINARA, RICOTTA SAUCE, BROCCOLINI, BASIL, PARMESAN 15.5

*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.