



MENU AVAILABLE
SUNDAY - THURSDAY 5:30PM to 10PM
FRIDAY - SATURDAY 5:30PM to 11PM

DINNER

STARTER

choice of

GRILLED PEACHES & BURATTA

prosciutto, wild arugula, balsamic reduction, lemon zest, ciabatta toast

MASON JARRED HOUSE-SMOKED SALMON RILLETTE

creme fraiche, shallots, scallions, paprika, salt, pepper, garlic crostini

CRISPY TRUFFLE ARANCINI

aged white cheddar, fresh thyme, panko crust, roasted red pepper sauce

MAIN

choice of

SOY BRAISED SHORT RIBS

roasted shitake, green onion salad, potato puree

GRILLED SALMON BOWL

roasted new potatoes, spring peas, asparagus, pea tendrils, chili oil, garlic crème fraiche

BUTTERMILK FRIED CHICKEN

our original recipe, Jalapeño corn bread, house slaw

INDULGE

choice of

S'MORES

graham cracker crumbles, chocolate gelato, toasted marshmallow fluff

TOASTED ALMOND MEYER LEMON CAKE

macerated strawberries, champagne sorbet, candied mint leaves

3 COURSES - \$29, NOT INCLUDING TAX AND GRATUITY