PLATO'S

ALL DAY MENU

STARTERS & SALADS

- Confit Chicken Wings 18 pickled vegetables, buffalo style sauce, ranch
 - Caesar Salad 17
- hearts of romaine, focaccia croutons, white anchovy grilled chicken + 9 | steak or salmon + 18
 - Summer Mixed Greens 18
 - heirloom cherry tomatoes, cucumbers, asparagus, Buffalo Peak feta, roasted lemon vinaigrette. grilled chicken + 9 | steak or salmon + 18
 - Charcuterie & Cheese Board 28
- assortment of cured meats and cheeses, pear butter, mustard, grilled bread
 - Heirloom Tomato Gazpacho 14 crutons, radish, cilantro

- A menu crafted to highlight seasonality and the diversity of fresh local ingredients.
- Prices and menus subject to frequent change
- Parties of 5 or more subject to a 20% gratuity
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
- For the safety of our staff and yourself, please wear your mask when your server is at your table. Thank you!

MAINS

- Chef's Burger with Beef, Grilled Chicken or "Beyond" Meat applewood bacon, LTO, burger sauce, cheese
 - Fried Chicken Sandwich

pickled green tomato, kale, hatch chili aioli, brioche bun

Mains above come with a choice of side:

sweet potato or regular fries substitute truffle fries, caesar salad, mixed greens + 2

- Grilled Salmon 27
- seasonal vegetables, roasted lemon vinaigrette
 - Steak Frites 32

hanger steak, herb fries, smoked butter, bordelaise

TASTY TREATS

- 22 **House-made Dessert** 14 please ask your server for today's selection
- 22 **Biscotti Bag** 9 award-winning pistachio, apricot, cranberry biscotti
 - Chocolate Chunk Cookies 7
 - Ice Cream or Sorbet 7