SNACKS

SPICED HOUSE CHIPS blend of house chips with cajun spice	\$5
AHI TUNA WONTONS marinated ahi tuna, seaweed salad, cucumber, teriyaki	\$14
CRISPY DILL PICKLE FRIES served with herb sour cream	\$9
ROLLED CHICKEN TACOS green tomatillo sauce, scallions, chorizo queso	\$11
LOADED FRENCH FRIES covered with creamy blended cheese sauce, bacon, scallions, chipotle salsa, ranch dipping sauce	\$8
SPICY PIMENTO CHEESE DIP with flatbread and tortilla chips	\$11
VEGETABLE SPRING ROLLS crispy spring rolls, sweet chili sauce, sriracha aioli	\$8
SMOKED TROUT DIP cream cheese with fresh herbs, roasted golden beets, crispy toasted baguette	\$11
BAKED BRIE CAPRESE heirloom tomatoes, garlic, arugula pesto, toasted baguette	\$12
MACARONI AND PEPPERJACK CHEESE CROQUETTES fried macaroni and cheese, house ranch	\$9
FROM THE FARM chef's selection of regional meats, cheeses and vegetables with chutney	\$15
CUP OF SOUP made fresh daily	\$4
SMOKED TROUT DIP cream cheese with fresh herbs, roasted golden beets, crispy toasted baguette	\$11
SIDE SALAD spring mix, cucumber, tomato, croutons, parmesan with choice of dressing	\$4



SANDWICHES

CHEESEBURGER*	\$10
local ground beef, lettuce, tomato, onion, choice of cheese	
CLASSIC AMERICAN HOT DOG quarter pound all-beef frankfurter, grilled bun, mustard, caramelized onion, chili	\$8
quarter pound all-beer trankfurter, grilled bun, mustard, caramelized onion, cnill	
BARNYARD BIRD marinated fried chicken, napa slaw, white cheddar, sliced pickle, barbecue ranch	\$11
SMOKED TURKEY REUBEN	\$12
thinly sliced smoked turkey, spiced sauerkraut, thousand island dressing, swiss chesse	
LUMAC SALAD	\$11
icabara ramaina augumbar tamata nieklad aniana manla bacan arautana nimanta blua abaca draggina	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

