

## SALADS

### OLD SCHOOL ROMAINE WEDGE SALAD - 12

CREAMY BLUE CHEESE | CANDIED BACON  
| TOMATO | PICKLED ONION

### CAESAR SALAD - 12

PARMESAN | TOMATO | CROUTON | BALSAMIC REDUCTION

### LIVING LETTUCE SALAD - 12

GRILLED ROOT VEG | GLASS NOODLES | THAI  
VINIAGRETTE | PEANUT SAUCE

### LOCAL CANDIED BEET & CHÈVRE - 12

ARUGULA | CANDIED WALNUTS | CRANBERRY

## SOUPS

### FRENCH W<sup>2</sup> ONION SOUP - 12

PROVOLONE | SWISS

### NEW ENGLAND CLAM CHOWDER - 14

SERVED IN A SOURDOUGH BREAD BOWL



*Executive Chef  
Grant Hinderliter*

## APPETIZERS

### CHORIZO-STUFFED MUSHROOMS - 12

CRÈME FRAÎCHE | BALSAMIC REDUCTION

### TUNA TARTARE - 16

AVOCADO | SWEET SOY | WASABI | CRISPY GARLIC

### DUNGENESS CRAB DIP - 16

HOT CAST IRON | CHIPS | CRUDITES

### CRISPY CALAMARI - 16

GARLIC AIOLI | CHERRY PEPPER | SRIRACHA | COTIJA

### TEMPURA SHRIMP - 14

THAI PEANUT SAUCE | SESAME | HOUSE SRIRACHA

### CARAMELIZED BRUSSELS SPROUTS - 13

BACON | PUMPKIN SEEDS | BLUE CHEESE | CRANBERRY | ROMESCO

### GRILLED LAMB LOLLIPOPS - 20

COUSCOUS | TZATZIKI | ROASTED PEPPERS

### 2ND & ROSE CHEESE PLATE - 29

BERRIES | HOUSE-PICKLED VEGGIES | NUTS | HOUSE JAMS

## CLASSICS

### MARC BURGER - 19

BACON | PROVOLONE | GARLIC AIOLI  
| W<sup>2</sup> ONION JAM | PARMESAN & HERB FRIES

### SHAVED PRIME RIB SLIDERS - 18

AU JUS | HORSERADISH CREAM | CRISPY ONIONS

### IRISH STOUT SHEPHERD'S PIE - 25

WHIPPED POTATO | TILLAMOOK CHEDDAR |  
ROOT VEGETABLES | GROUND LAMB

### GRILLED CHEESE INCIDENT - 18

BEECHERS CHEDDAR | TOMATO BISQUE | GREENS  
| SWISS | PROVOLONE

### NEW ENGLAND STYLE LOBSTER ROLL - 32

DRAWN BUTTER | CHIPS | BUTTER LETTUCE

### HOUSE-SMOKED PORK BELLY STEAK - 36

MAPLE BOURBON | HABANERO JELLY |  
MANGO AVOCADO TOWER

## ENTRÉES

### DOUBLE -R RIBEYE 16oz. - 54

WHIPPED POTATO | CARROT & PARSNIP |  
COMPOUND BUTTER | DEMI-GLACE

### BONE-IN GRILLED PORK CHOP - 35

WHIPPED POTATO | APPLE | BACON | CORN  
| GREEN BEAN "SUCCOTASH"

### NEW YORK STRIP 14oz. - 48

TALLOW RED POTATO | MUSHROOM RAGOUT  
| CARROT | BLACK TRUFFLE HOLLANDAISE

### DOUBLE -R FILET 7oz. - 54

YUKON POTATO | SPINACH | RED WINE  
CAMEL | ROASTED CAULIFLOWER

### CRISPY SEARED SALMON - 38

PARSNIP PURÉE | COMPRESSED APPLE  
| ARUGULA | PISTACHIO

### BRAISED SHORT RIB STROGANOFF - 28

PAPPARDELLE | MUSHROOM | SWEET ONION  
| SOUR CREAM | TOAST POINTS

*--- Please Ask Your Server About This Evening's Butcher Board Specials ---*

## DESSERT

### SEASONAL COBBLER - 10

STREUSEL | VANILLA ICE CREAM

### VANILLA CRÈME BRÛLÉE - 10

SWEET CREAM | BERRIES

### FLOURLESS CHOCOLATE CAKE - 10

SWEET CREAM | BERRIES

### SALTED CARAMEL CHEESECAKE - 10

OREO CRUST | GOLD FLAKES

### A LA CARTE FROZEN DESSERT - 5

*- SPLIT PLATE CHARGE - ENTRÉES ONLY - 5 -*

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Special preparation available upon request. Please make your server aware of any food allergies you have.

**PLEASE ASK YOUR SERVER ABOUT THIS EVENING'S VEGETARIAN OPTION.**