

starters

Roasted Brussels Sprouts 9 *gf, v*

Honey-Sriracha Aioli, Pickled Raisins, Toasted Seeds

Hummus 10 *gf, v*

Grilled Focaccia, Local Vegetables, Sumac, EVOO

Confit Chicken Wings 12 *gf*

Fresno Chimichurri

Freedom Run Farm Lamb Ribs 14 *gf*

Harissa BBQ, Red Cabbage Slaw

Roasted Bone Marrow 13 *gf*

Arugula Salad, Grilled Bread, Fig Jam

Local Cheese Plate 18 *gf, v*

Jams, Breads, Nuts

soups & salads

Add Shrimp 8, Salmon 8, Grilled Chicken 5, Grilled Steak 12

Butternut Squash Soup 7 *vegan*

Pecan Butter, Spiced Pumpkin Seeds

Caesar Salad 10 *psc*

Brown Butter Breadcrumbs, Cured Egg Yolk, Parmesan

Mixed Greens 11 *v*

Fried Goat Cheese, Green Apple, Spiced Pumpkin Seeds,
Cider Vinaigrette

Salt Roasted Beet 11 *v*

Goat Cheese, Arugula, Pistachios, Lemon Vinaigrette

entrées

Grilled Sirloin 25 *gf*

Mushroom Barley Risotto, Carrot Purée, Charred Onion

Seared Salmon 26 *gf*

Shagbark Grits, Grilled Broccolini, Lemon Vinaigrette

Squid Ink Pasta 25

Shrimp, Fresno, Tomato, Scampi Sauce, Brown Butter Breadcrumbs

Roasted Spaghetti Squash 22 *v*

Braised Greens, Toasted Seeds

Overlook Burger 16

Grilled Red Onion, Dijonnaise, Brie, Pickles, Fries

Braised Local Pork 24 *gf*

Five Spice Soy Broth, Collard Greens, Heirloom Grits Cake

Ribeye Steak 32 *gf*

Garlic Butter, Baked Potato Frites, Bacon Aioli, Chives

Chicken Schnitzel 24

Lemon Aioli, Arugula, Warm Potato Salad

desserts

Fried Apple Pie 7 *v*

Dulce de Leche, Caramelized White Chocolate

Warm Chocolate Brownie 7 *v*

Bourbon Caramel

Chai Crème Brûlée 7 *gf, v*

Brandied Cherries