

#### starters

#### Caesar 10

Romaine, Cured Egg Yolk, Brown Butter Breadcrumbs, Caesar Dressing

#### White Asparagus Soup 10 v

Caraway Crumble, Roasted Beet

#### Asian BBQ Wings 10

Toasted Sesame Seeds, Scallion

### Everything Wings 10 gf

Whole Grain Mustard Aioli, Everything Spices

# shareables

# Crispy Chickpeas 8 v

Hummus, House Falafel, Crispy Chickpeas, Harissa Aioli, Grilled Naan Bread

#### Loaded House Tots 10

Pepperjack Beer Cheese, Bacon Crumbles, Scallion Crema, Jalapeño

#### St. Louis Style Ribs 14

Caramelized Soy + Miso Glaze, Citrus Herb Salad, Peanut

#### Charcuterie 25

Three Meats, Two Cheeses, Various Pickles, Housemade Jam, Whole Grain Mustard, Herbed Crostinis

vg - vegan v - vegetarian gf - gluten-free

# entrées

#### Roast Pork BLT 15

Coffee Cured Pork Shoulder, Confit Tomatoes, Sixteen Bricks Herb Focaccia

#### Marksbury Farms Grilled Flank Steak 24 gf

Peppers and Onions, Fingerling Potatoes, Chimichurri Served with Tortilleria Garcia Corn Tortillas

#### Russet Potato Gnocchi 20 vg

Fresno Coconut Currry, Broccolini, Braised Fennel

#### Seared Faroe Island Salmon 26 gf

Grilled Asparagus, Roasted Mushrooms, Garlic Fondue

## Maple Leaf Farms Duck 28 gf

Pan Seared Duck Breast, Cauliflower, Brussels Sprouts, Spiced Pecan Jus

## Summit Smash Burger 16

Double Stacked, Provolone Cheese, Caramelized Onions, Whole Grain Mustard Aioli, Pickles, Fries

# we're proud to partner with local food connections









Sixteen Bricks Bakery, Waterfields, LLC, Maple Leaf Farms, Marksbury Farm, Tortilleria Garcia