

STARTERS + SOUPS

BUTTERNUT SQUASH SOUP \$8/\$10

Crème Fraîche, Orange Ash, Pecan Crumble

EVERYTHING WINGS \$10

Whole Grain Mustard Aioli

HOUSE FRIES \$8

House Ketchup, Brown Butter Aioli, Roasted Red Pepper Aioli

PORK RIBS \$14

Caramelized Miso, Citrus Herb Salad, Peanut

TOTS + DIP \$8

House Tater Tots, Whipped Cheese, Bacon Bits, Scallion Crema

SPAGHETTI \$12

Egg Yolk, Prosciutto, Parmesan

SALADS

Add Chicken 6, Salmon 10

ARTISAN GREENS \$8

Bleu Cheese Dressing, Pickled Pear, Spiced Walnut

COBB \$10

Bibb Lettuce, Bacon Bits, Chopped Egg, Heirloom Tomatoes, Avocado Jalapeno Vinaigrette, Ranch Dressing, Pickled Onions

FAJITA BOWL \$12

Rice + Beans, Peppers, Onions, Romaine, Radish, Nacho Cheese Crumble

ROASTED BRUSSELS SPROUTS \$10

Caesar Dressing, Citrus Breadcrumbs, Parmesan

SANDWICHES

FRIED CHICKEN SANDWICH \$14

Fried Chicken Thigh, Brown Butter Aioli, Fried Shallots, Arugula, Balsamic, Served with Sweet Potato Fries

QUESO BURGER \$15

Pepperjack Beer Cheese, Bacon Crumbles, Chopped Romaine, House Pickles, Pretzel Bun, Served with Sweet Potato Fries

ROAST PORK BLT \$15

Coffee Cured Pork Shoulder, Confit Tomatoes, Sixteen Bricks Herb Focaccia, Served with Fries

SUMMIT SMASH BURGER \$16

Double Stacked, Provolone Cheese, Shaved Onions, Whole Grain Mustard Aioli, Pickles, Served with Fries

TURKEY CLUB \$15

Turkey, Bacon Jam, Tomatoes, Chopped Romaine, Herb Mayo, Sourdough, Served with Fries

ENTREES

GRILLED FILET MIGNON \$25

Roasted Carrot, Confit Potatoes, Sesame Seed Crumble

HALF GRILLED CHICKEN \$20

Brown Butter Polenta, Arugula, Pickled Raisins

ROASTED WINTER SQUASH \$14

Bourbon Maple Glaze, Braised Greens + Beans, Pumpkin Seed Granola

SEARED SALMON \$18

Cauliflower, Boursin Creamed Kale, Pastrami Spices

DESSERTS

ALMOND POUND CAKE \$8

Almond Praline, Thyme Ricotta, Pomegranate

BEVERAGES

CAN SODA \$3

BOTTLED WATER \$4

Coke, Diet Coke, Sprite