

Small Plates

Fry Bread bacon jam & pear honey butter	4
Smoked Nuts & Seeds sweet & spicy	3
Artisan Hummus Sampler edamame puree, import olives, smoked andouille, cucumber, garlic flatbread, smoked gouda	9
Seared Slab Bacon maple mustard glaze, corn fritters	6.5
Hush Puppies crispy rocket, red chili honey	5
Glazed Wok Wings bean sprouts, scallion, herbs, yokosuka glaze	7
Street Taco seasonal preparation	4.5
Hearth Baked Oysters* herb breading, cheese, horseradish chili sauce	12
Flashed Sprouts kalettes, brussels, lemon, sea salt, lemon aioli	5.5
Deep Water Clam Strips buttermilk coated, panko, chili sauce	6
Knife & Fork Chowder lobster cream, yukon gratin, deep sea clams, cured bacon	8
Double Baked Sweet Potato molasses, cocoa, sweet oats, cardamom bacon brittle	4
House Fries pepper, alder smoked salt, house catsup	4
1923 Fries porcini dust, alder smoked salt, pepper, bacon, boursin sauce	6
Quinoa Kale Salad seasonal fruit, apples, dried pear, edamame, shallot, hazelnuts, mustard seed vinaigrette	7.5 entrée 11
Spinach Salad gala apple, smoked gouda, pickled shallot, spiced nuts & seeds, maple-cider vinaigrette add chicken 3	6 entrée 10
Foraged Salad chef's local farm fresh selection	market



Big Plates

House Smoked Brisket Sandwich facerock cheddar, mama lil's peppers, fennel slaw, palomino sauce, rustic grill bread, fries	11.5
Shrimp Banh Mi spicy peppers & shrimp, asian slaw, lemon garlic aioli, griddled potato bun, fries	12
Rough Chopped Chuck Burger* cherry-bacon jam, smoked gouda, marinated heirloom tomato, horsey mustard spread, rocket	11
Anasazi Bean Burger roasted poblano, queso fresco, rocket, facerock cheddar, heirloom tomato, jalapeno cilantro cream	13
Steelhead & Chips hefe-buckwheat battered, chunky tartar	4pc 15 2pc 10
Herbed Cheese & Fig Pizza roasted garlic, spinach, pickled shallot, sweetie drops, balsamic glaze add chicken 3	12
Devine Swine Pizza smoked andouille, pork belly, capicola ham, gouda, roasted chilies	13
Boursin-Kale Stuffed Chicken heirloom tomato, fingerlings, basil, lemon	14
Shrimp Hot Pot gulf prawns, clams, mussels, fingerlings, peppers, lobster coconut broth, rustic bread	18
Kale Pepper Radiatore wild mushrooms, kalettes, sweet peppers, heirloom tomato, shaved brussels, herbed cheese sauce, shaved pecorino add chicken 3	13
Snake River Kobe* eye of rib, wild mushrooms, smoked beer demi, yukon gratin, red chili papaya, boursin cheese	28
Fresh Caught Fish overnight delivered straight from the dock!	market

* We have GF dough & buns, and many items can be altered to make it GF.

* Burgers cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Join us for Sunday Brunch
9am-3pm