

# FEATURE MENU

V - VEGETARIAN GF - GLUTEN FREE | NOTE: WE DO NOT HAVE A GLUTEN FREE KITCHEN

## SOUP & SALAD

### BRISKET CHILI

COFFEE BRAISED BEEF BRISKET SIMMERED WITH TOMATO, ONION, RED KIDNEY BEANS, AND SPICES 5.95 GF

### WINTER KALE SALAD

A RAINBOW BLEND OF KALE, BRUSSEL SPROUT, CARROT, AND RADICCHIO, TOSSED IN HONEY CHIPOTLE VINAIGRETTE, TOPPED WITH DRIED CRANBERRY, QUESO FRESCO, AND CANDIED WALNUT 13.95 GF

ADD GRILLED CHICKEN +5, STEAK +9, SALMON +7

## STARTERS

### GRILLED WINGS BY VARK

CHICKEN FLATS AND DRUMS BAKED AND GRILLED, TOSSED IN CHEF'S HANDCRAFTED DRY RUB AND FINISHED WITH A DIJON CREAM SAUCE 12.95 GF

### FRIED BRUSSEL SPROUTS

BRUSSEL SPROUTS GLAZED WITH ORANGE BLOSSOM HONEY SAUCE TOPPED WITH PARMESAN CHEESE AND PORK BELLY 9.95 GF

## HANDHELDS

### VINDALOO CHICKEN TACOS

BONELESS CHICKEN SIMMERED IN VINDALOO SPICES, COOL CUCUMBER MINT SLAW, PINEAPPLE SALSA, QUESO FRESCO, AND PICKLED ONION IN YELLOW CORN TORTILLAS. SERVED WITH TORTILLA CHIPS AND TAP SALSA 15.95 GF

### BURGER OF THE WEEK

A ROTATION OF CHEF CURATED BURGER CONCEPTS SERVED WITH FRESH-CUT FRIES. TRUFFLE FRIES +\$2  
ASK YOUR SERVER FOR THIS WEEK'S BURGER!

## MAINS

### ROSE-BERRY PORK PORTERHOUSE

12 OZ. PORK PORTERHOUSE SEASONED AND GRILLED TO MEDIUM, ORANGE BLOSSOM HONEY GLAZED BRUSSEL SPROUTS, HERBED WILD RICE, ROSEMARY-CRANBERRY SAUCE 27 GF

### HOG SHANKS N' GRITS

TWO BEER BRAISED PORK SHANKS A TOP SMOKED GOUDA GRITS, MUSTARD ALE JUS, CHERRY HABANERO PICKLED ONION, FRIED BRUSSEL SPROUTS 26 GF

## DESSERT

### TIRAMISU

ITALIAN LAYERED CAKE WITH NOTES OF ESPRESSO, RUM, AND CHOCOLATE. DARK CHOCOLATE COFFEE DRIZZLE. MOCHA DUST 9

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