



APPETIZERS

Bacon and Cheddar Potato Kegs

Crispy fried potato kegs with bacon bits & scallions
over a garlic aioli. \$14

Whipped Ricotta with Blueberry Pecan Bourbon Preserve

With fresh sage and toasted rosemary focaccia bread. \$14

Duck Confit Flat Bread

Creme de brie, duck confit, pickled blueberries, arugula, Tuonno aged balsamic, on
Italacrust. \$19

Street Taco Flat Bread

Roasted carnitas, cotija queso, white onions, fire roasted corn, peppers, cilantro, salsa
verde, crema drizzle, jalepenos. \$17

Beet and Burrata Salad

Sliced plump beets with arugula, roasted cherry tomatoes, sun dried tomato basil
vinnagrette, and Tuonno aged balsamic vinaigrette. \$16

Sweet & Sticky Korean Chicken Wings

Sweet garlic teriyaki chicken wings with scallions
& sesame seeds.

Available buffalo Style. \$15

Enormous Warm Pretzel

With sea salt, and IPA dipping cheese sauce, bacon bits,
& whole grain mustard. \$14

“Before placing your order, please inform your server if a person in your party has a food
allergy”

“*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.”

ENTREES

Harvest Grain Bowl

Red quinoa, little leaf farm lettuce, goat cheese, garbanzo beans, roasted butternut squash, brussel sprouts, apple cider vinaigrette, pickled blueberries, pumpkin seeds, aged balsamic. \$24

No Antibiotic Ever Roasted Half Chicken

Roasted black garlic half chicken with brussel sprouts & butternut squash. \$27

Braised Short Rib Grilled Cheese

European baked sliced white panini bread, CAB beef short rib, caramelized onions and mushrooms, white sharp cheddar pickled onions & fries. \$21

Pork Belly Bao Buns

Crispy pork belly, Szechuan sauce, pickled blueberries, power blend slaw, sesame seeds, on fluffy bao buns & fries. \$22

Buttermilk Chicken and Waffles

Fried buttermilk chicken, pearl sugar waffles, cold smoked bacon, scallions and Mikes hot honey. \$25

Champagne Garlic Shrimp on Gluten Free Penne Pasta

Sautéed plump shrimp with baby spinach, cherry tomatoes in our champagne sauce over gluten free penne pasta. \$27

Shrimp and Grits

Southern style cajun shrimp over steel cut cheese grits, with andouille sausage, and a panko crusted fried egg. \$26

Prime Angus Cheeseburger *

Prime beef burger with melted cheddar cheese, tomato, lettuce, pickle & fries. \$18

North Atlantic Salmon

Fresh Atlantic salmon, arugula, roasted cherry tomatoes, artichokes, green olives, blood orange and shallots vinaigrette, & Yuzu glaze. \$28

Nashville Hot Chicken Sandwich

Fried chicken, Nashville hot sauce, pickles, roasted tomatoes & french fries. \$16

7 South Spring Salad

Arugula, baby kale, baby spinach, crumpled goat cheese, walnuts, grapes, blood orange and shallot vinaigrette. \$16

Add: Grilled Blackened Chicken \$6

Add: Grilled Shrimp \$8

Add: North Atlantic Salmon \$10