



DINNER

5:00 pm - 9:00 pm | Tuesday - Saturday

Executive Chef Colin Chase

SOUPS/SALADS

APPLE & KALE 15

Candied walnuts, grana padano, pickled onions, focaccia croutons, cider vinaigrette

BEET & ARUGULA 14

Roasted beets, arugula, watermelon radish, fried goat cheese, white balsamic vinaigrette

CAESAR SALAD 15

Romaine, shaved parmesan, croutons, house-made caesar dressing, anchovies
chicken 5 | shrimp 6 | salmon 15

FRENCH ONION SOUP 6

SOUP DU JOUR 5

CHILDREN'S MENU

CHICKEN TENDERS AND FRIES 8

KID BURGER AND FRIES 12

KIDS NOODLES 10

butter or marinara

HANDHELDS

CLUCK NORRIS 17

Crispy honey glazed grilled chicken thigh, smoked tomato chutney, arugula, fresh mozzarella, focaccia, fresh cut fries

LARRY 16

BBQ pulled pork, apple slaw, crispy onions, american & cheddar cheese, grilled white bread, fresh cut fries

FJORD FIESTA 15

(3) flour street tacos filled with chili lime glazed salmon, watermelon radish, pickled onions, avocado crema

THE DAILY GRIND 17

Grilled burger, lettuce, tomato, onion, pickles, cheese, brioche bun, fresh cut fries

PHIL 18

Grilled burger, coopers sharp american cheese, homemade pepper jam, roasted garlic aioli, arugula on brioche bun, fresh cut fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
For food allergies or dietary concerns, please notify your server.

SMALL PLATES

MEAT & CHEESE BOARD 15
Pickled onions, mustard, homemade jam, grilled focaccia

BLISTERED SHISITO PEPPERS 13
Citrus aioli, sesame brittle, pickled carrots

BBQ PULLED PORK NACHOS 15
Fresh tortilla chips, homemade cheese sauce, pico de gallo, pickled onions & jalapenos, avocado crema

TRUFFLE PARMESAN FRIES 10
Hand-cut fries, fresh garlic, parmesan, parsley, truffle oil

CRISPY PORK BELLY 17
Creamy cheddar polenta, pork ju, apple slaw

FUN GUY TOAST 15
Grilled focaccia, blueberry jam, crispy confit oyster mushrooms, arugula, pickled onions, shaved parm

SIDES

MAPLE BRUSSELS 8
sprouts, bacon, caramelized red onion

FRESH CUT FRIES 6

MUSHROOM & LEEK RISOTTO 10

WHIPPED SWEET POTATOES 6

GRILLED BROCCOLINI 8
parmesan

CRISPY POLENTA 8
marina

LARGE PLATES

GNOCCHI BOLOGNESE 30
Homemade ricotta gnocchi, beef bolognese, parmesan, fried basil

MAPLE MOONSHINE ½ CHICKEN 28
Moonshine glaze, whipped sweet potatoes, maple brussels sprouts with bacon & caramelized red onions

GRILLED HERB SALMON 34
Crispy polenta, caramelized fennel, artichokes, oven dried tomatoes, lemon butter sauce

PAN SEARED SCALLOPS 42
Mushroom & leek risotto, charred citrus beurre blanc, fried leek rings

SHRIMP SCAMPI 32
Shrimp, garlic, shallots, sherry, oven dried tomatoes, scallions, fettuccine, fresh herbs, butter

STEAK FRITES 40
8 oz Flat iron, hand cut fries, green peppercorn demi

GRILLED TOMAHAWK PORK CHOP 36
Grilled herb marinated pork chop, cognac cream sauce, crispy confit fingerling potatoes, grilled broccolini

CHEF'S VEGETARIAN MP
Daily vegetarian feature inspired by the season