



STARTERS

- BEER BATTERED ONION RINGS** 7
Lightly fried, togarachi mayo
- JUMBO CHICKEN WINGS*** 8
One pound of wings, tossed in garlic, sesame oil, chili bbq glaze
- FRIED CALAMARI** 10
Lightly fried calamari, artichoke hearts, oven roasted tomatoes, banana peppers, wood roasted poblano aioli and zesty marinara
- SPINACH ARTICHOKE DIP** 9
Reggiano parmesan cheese, crispy tortillas, pico de gallo, sour cream
- PAN ROASTED MUSSELS** 12
Garlic, white wine, chorizo, oven roasted tomato
- PEPPERCORN SEARED TUNA** 14
Seared rare Ahi Tuna, Asian slaw, wasabi crème fraiche, white chocolate siracha vinaigrette

FLAT BREADS

- THE ORIGINAL** 12
Wild mushroom, artichoke hearts, oven roasted tomato, mozzarella, zesty marinara, topped with baby arugula salad, white balsamic vinaigrette, balsamic reduction
- BUFFALO CHICKEN** 14
Spicy buffalo chicken, bleu cheese sauce, carrot and celery ribbons

SOUP 7

- DU JOUR**
SEASONAL

SIDES 5

- COUSCOUS***
HAND CUT FRENCH FRIES
LOADED BAKED POTATO
MAC & CHEESE + \$1.00
SEASONAL VEGETABLE
SAUTEED MUSHROOMS
COLESLAW

DESSERTS 7

- CINNAMON CRÈME BRULEE**
Silky cinnamon custard, dark chocolate shortbread cookies
- APPLE CRISP**
Warm baked apples covered with flaky pie crust, dulce de leche ice cream, fresh caramel, apple chip
- GRAND MARNIER CHEESECAKE**
Graham cracker crust, orange gastrique, white chocolate shavings, candied orange
- BREAD PUDDING**
Warm banana chocolate chip bread pudding, dulce de leche ice cream, chocolate and caramel sauce
- BROWNIE SUNDAE**
Warm chocolate brownie, espresso icing, vanilla ice cream, chocolate and caramel sauce, champagne custard

18% gratuity added for parties of 6 or more.

GREENS *entree size*

- TRADITIONAL** 9
Mixed greens, smoked bacon, 12 minute egg, rustic croutons, tomato
(Choice of dressing: Honey Dijon, White Balsamic, Buttermilk Garlic)
Add Chicken +\$4, Shrimp +\$6
- WATERCRESS*** 10
Maytag blue cheese, spiced pecans, dried cranberries, red onion, champagne shallot vinaigrette
Add Chicken +\$4, Shrimp +\$6
- SHRIMP COBB** 14
Bibb lettuce, smoked bacon, shrimp, tomato, avocado, egg, bleu cheese, sherry thyme vinaigrette
- GRILLED CHICKEN CAESAR** 13
Sliced grilled chicken breast, hearts of romaine, shaved Reggiano, garlic croutons
- ASIAN SEARED TUNA** 16
Rare tuna, mixed baby greens, mango, avocado, red onion, crispy wontons, cilantro ginger vinaigrette
- CHICKEN TORTILLA** 13
Mixed baby greens, sliced grilled chicken, tortilla strips, roasted corn, cilantro, honey lime vinaigrette

ON THE BUN *with fries (Side Caesar or Side Traditional Salad w/entree \$5.00)*

Toppings +\$.50 American, Cheddar, Bleu, Mozzarella, Monterey Jack, Swiss, BBQ Sauce, Banana Peppers
Toppings +\$1 Bacon, Sunnyside Egg, Avocado, Sauteed Mushrooms, Sauteed Onions

- VEGETARIAN BURGER** 11
Black bean, brown rice, sweet soy, Monterey jack cheese, lettuce, tomato, onion, pickle, mayo, mustard
- TIMBER BURGER** 12
8 oz. ground daily, lettuce, tomato, onion, pickle, mayo, mustard
- SEARED SALMON BURGER** 13
Cucumber ginger slaw, wasabi crème fraiche, toasted bun
- PULLED PORK SANDWICH** 13
Slow roasted pork, chipotle barbeque sauce, apple fennel slaw
- FISH SANDWICH** MKT
Simple grilled or blackened, lettuce, onion, pickle, lemon herb aioli, toasted bun
- THE DIP** 15
Thin sliced Prime Rib, mayo, toasted French baguette, horseradish, au jus
- CHICKEN SANDWICH** 13
Wood grilled chicken, jack cheese, onion rings, arugula, tomato, chili remoulade

MAIN *(Side Caesar or Side Traditional Salad w/ entrée \$5.00)*

- TODAY'S PAN FRIED FISH** 18
Served with lemon herb aioli, choice of side
- HALF ROASTED CHICKEN** 17
Marinated rotisserie chicken, natural jus, choice of side
- FORK TENDER BABY BACK RIBS (half \$13)** 24
Slow roasted, basted in bbq sauce then grilled till caramelized, choice of side
- CENTER CUT STUFFED PORK CHOP** 18
Sausage and Vidalia onion, whole grain mustard, choice of side
- SEARED SEA SCALLOPS (appetizer \$13)** 24
Creamy house smoked bacon risotto, fine herbs, balsamic reduction
- GRILLED FISH** MKT
Chef's daily selection, grilled or blackened, lemon herb aioli, choice of side
- CRAB CAKES (appetizer \$13)** 25
Pan seared, jumbo lump, whole grain mustard, choice of side with entree
- FARMER'S VEGETARIAN PLATE** 14
Chef's selection of seasonal vegetables with couscous
- WOOD GRILLED RIB-EYE** 25
Marinated in garlic, extra virgin olive oil, fresh herbs, choice of side
- NY STRIP STEAK** 26
Aged 16oz NY Strip grilled over hardwood, choice of side
- LAMB BOLOGNESE** 18
Rigatoni pasta, freshly ground lamb, tomato, onion, fennel, basil whipped ricotta, Reggiano
- WOOD GRILLED SHRIMP PASTA** 19
Cappellini pasta, braised fennel, oven roasted tomato, basil, arugula, white wine, roasted garlic

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

* Contains Nuts or Nut Oils