

DINNER

APPETIZERS

MEAT & CHEESE BOARD

Chef's selections of meat and cheese paired with accoutrements

\$12

MUSSELS

Mussels with garlic, white wine, smoked paprika butter, capers, topped with crispy shallots

\$10

FAVA DIP

Fava bean and goat cheese dip with local baby carrots, radishes, and flatbread

\$7

FONDUE

Creamy boursin and gorgonzola cheese fondue with fried cauliflower, sliced apples and croutons

\$10

VEGGIE BOWL

Roasted acorn squash and Brussels sprouts tossed with blue cheese, pecans and honey, topped with fried frisee

\$8

SHORT RIB STUFFED MUSHROOMS

Monrovia Farm braised short rib bolognese stuffed mushrooms baked with mozzarella cheese

\$10

SALADS

CAESAR SALAD* *Romaine, parmesan crisp, white anchovy, and garlic croutons \$6*

HOUSE SALAD *Mixed greens, tomato, cucumber, carrot, onion \$6*

KALE SALAD *Local kale tossed in lemon vinaigrette, fried Brussels sprouts, pickled red onion, goat cheese \$8*

BIBB & TABOULI *Bulgur wheat, cucumber, red pepper, fresh herbs and feta cheese over bibb lettuce \$8*

DINNER SIZE SALAD *House made bacon-infused chicken atop mixed greens, cucumber, hard boiled egg, celery, carrot, and herb cream cheese crostini \$12*

House Made Dressings - Creamy Herb, *Caesar, Bleu Cheese, Garlic Oregano, Ten Thousand Island, Balsamic Vinaigrette, Lemon Garlic Vinaigrette, Shallot Vinaigrette

*These menu items can be prepared raw and/or undercooked. Consuming raw and/or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.