

STARTERS & SIDES

DAILY SOUPS 6/9 our daily creations	GF FRIES 7 hand cut Idaho russet potatoes: sea salt OR truffle-Parmesan	GF DIP 8 shrimp dip and house-made bbq potato chips (just chips \$3)
BREAD 5 Tribeca Bakery multigrain, Vermont cultured butter, fleur de sel	GF DATES 9 Marcona almond stuffed Medjool dates wrapped in house-smoked cherry wood bacon, red pepper puree	GF POKE 13 yellowfin tuna, wasabi, fleur de sel, guava juice, soy, toasted sesame oil, toasted macadamia nuts
GRUYERE 9 With Everything Flatbread, Frillman Farms honey and fig preserves	WINGS 10 hardwood smoked: root beer BBQ glaze & onion dip OR buffalo with bleu cheese dip	

SALADS

GF HOUSE SALAD 7 local romaine, local lettuce, cucumbers, tomato, buttermilk bleu cheese, choice of: white balsamic vinaigrette or chipotle ranch	
VEGAN ISRAELI PLATTER 10 hummus, baba ghanouj, Israeli salad of local cucumber, tomatoes and parsley, pita bread	
GF CHOPPED SALAD 10 romaine, blue cheese, avocado, bacon, tomato, cucumber, poached chicken, wasabi peas & 1000 island dressing (sub salmon add \$3)	

MAINS

VEGAN THE JERRY fried tofu on a bed of a fava, potato and cauliflower smash, sautéed zucchini spaghetti, drizzled with saba 13	GRILLED CHICKEN SANDWICH 10 with lettuce, tomato, chipotle mayo on brioche bread with house-made slaw and bread & butter pickles
GF JAMBALAYA 10 classic cajun rice dish with andouille sausage & wild shrimp	BEEF SLIDERS 10 two sliders. grass-fed ground beef, house-made pimento cheese, bread & butter pickles, Hawaiian slider buns, bbq chips (sub fries add \$2)
SALMON SLIDERS 13 two sliders. freshly ground salmon, shallots, capers, tomato, house-made tartar sauce, Hawaiian buns, bbq chips (sub fries add \$2)	BRISKET SANDWICH 16 bbq brisket with cole slaw, bread & butter pickles, potato bun, bbq chips (sub fries add \$2)
GF SCOTTISH SALMON 18 with orange, crispy fennel and arugula	
GF RIBS 9/16/24 taste / half-slab / full-slab	

No more than 3 forms of payment per table. 18% gratuity for parties of 8+.