

## SMALL PLATES TO SHARE

<i>Steamed Edamame</i> .....	\$7
<i>Guacamole</i> .....	\$13
<i>Truffle Mc &amp; Cheese</i> .....	\$12
Cheddar – Fontina – Truffle	
<i>Meatballs</i> .....	\$12
100% Angus Beef – Spicy Tomato – Parmesan	
<i>Fajitas Chicken Tacos</i> .....	\$13
Caramelized Onion – Bell Peppers – Tomatillo Salsa	
<i>Braised Pork Sliders</i> .....	\$14
Cole Slaw – Pickled Cucumber – Whole Grain Dijon	
<i>Short Rib Sliders</i> .....	\$15
Caramelized Onion – Jalapeño Aioli – Arugula	
<i>Bao Bun Trio</i> .....	\$14
Confit Duck – Smokey Pork – Mushroom	

## SALADS

<i>Quinoa Salad</i> .....	\$10
Roasted Almond – Feta – Orange Segments – Herbs – Orange Vinaigrette	
<i>Tomato &amp; Mozzarella salad</i> .....	\$14
Basil – Mint – Preserved Lemon – Crispy Bread	

## RAW BAR

<i>Tuna Tartare</i> .....	\$16
Ahi Tuna – Avocado – Sweet Chili – Sesame – Soy	
<i>Ceviche Blanco</i> .....	\$12
Scallop – Shrimp – Serrano Leche De Tigre – Red Onion – Plantain Chip	

## LARGE PLATES TO SHARE

<i>Short Rib Flat Bread</i> .....	\$16
Gorgonzola – Pear – Fig Jam	
<i>BBQ Chicken Flat Bread</i> .....	\$13
Spicy BBQ – Fontina Cheese – Red Onion – Cilantro	
<i>Chicken Club Sandwich</i> .....	\$14
Roasted Chicken – Crispy Bacon – Avocado – Fontina – Aioli	
<i>Copper Chicken Wings</i> .....	\$13
House Dry Rub – Molasses – Smoke	
<i>Smokey Sous Vide Ribs</i> .....	\$15
Baby Backs – Molasses – House Dry Rub	
<i>Confit Duck Nachos</i> .....	\$15
Duck Confit – Southern Style Chili – Cheddar – Peperoncini	
<i>Salmon Filet</i> .....	\$16
Roasted Sweet Potato – Kale Cole Slaw	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.*