



EXECUTIVE CHEF STEPHEN LINDSTROM  
a fresh ingredient American eatery & bar

## SMALL PLATES

### **SHELLS & PORK BELLY**

spicy cilantro tomato broth, grilled bread 15

### **GF SHRIMP COCKTAIL**

lemongrass, green curry cocktail 13

### **STEAMED BUN**

chef's choice 3 for 12/ 6 for 18

### **PEROGIES**

potato, cheddar, jalapeno, sausage, cabbage, creme fraiche 13

### **CRISPY CHICKEN WINGS**

choice of Alabama white sauce or Gochujang chili sauce  
celery, carrot 12

### **HELLIM & HEIRLOOM**

chermoula, olive oil, grilled bread  
(not included in happy hour) 14

### **GF VG PICKLE PLATE**

house-pickled vegetables 11

### **CREAMY BRUSSEL GRATIN**

bacon, gruyere, crispy shallot 11

### **DELICATA SQUASH AGRODOLCE**

chili roasted squash seed, caramelized onion, pomegranate arils, rosemary caramel  
12

### **TEMPURA ASPARAGUS**

sweet miso 10

## MEAT & CHEESE

\$6 each

### **DUCK SAUSAGE**

### **CHEF'S SAUSAGE**

### **GOAT CHEESE**

### **COW CHEESE**

### **SHEEP CHEESE**

### **SWEET SOPPRESSATA**

### **SPECK**

## SALADS

### **BRUSSELS SALAD**

bacon lardon, pecorino, croutons, citrus vinaigrette 12

### **HOUSE SALAD**

mixed greens, roasted tomato, red onion, pecorino, croutons, house vinaigrette 8

### **GF ARUGULA PEAR SALAD**

pistachio, shaved grana, pomegranate arils, vinaigrette 12

## SANDWICHES

choice of french fries or house salad

### **BLUE CHEESE MUSHROOM BURGER**

10 oz house grind, horseradish blue cheese, beer battered fried onion, rosemary mushroom, whole grain mustard 16

### **FRENCH LAMB DIP**

caramelized onion, gruyere, dijon, au jus  
16

### **CHICKEN SANDWICH**

buttermilk brined, jalapeno honey pickles, LTO, house-made honey mustard 14

## FLATBREADS

### **GRILLED CHICKEN & HOUSE MOZZARELLA**

roasted red pepper, tomato, seasonal herbs, fried garlic 13

### **DUCK SAUSAGE & MUSHROOM**

crispy garlic, pecorino, herb pesto 14

### **VEGETABLE & RICOTTA**

rosemary mushroom, roasted tomato, artichoke, arugula salad, ricotta, pesto, fried garlic 13

### **BRUSSELS & BACON**

pecorino cream, crispy bacon, shaved brussels, black pepper 14

## ENTREES

### **BISTRO STEAK**

daily cut, herb butter, house-cut herb salt fries, green salad MP

### **GF BRICK CHICKEN**

lemon herb ricotta gnocchi, miso pan sauce  
26

### **PANCETTA TAGLIATELLE**

mushroom, greens, white wine garlic sauce  
20

### **CHEF'S CATCH**

chef's preparation MP

### **SQUASH AGNOLOTTI**

delicata squash, maple sausage, brown butter, greens 24

### **GF BRAISED LAMB SHANK**

cheesy polenta, mushrooms, greens, red wine gravy 28

20% gratuity included for parties of 6 or more. \$4 charge for split plates.

\*consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



## Home of the \$4 martini

*gin or vodka, dirty or dry, olive, twist, or cocktail onion  
blue cheese olive \$1*

### COCKTAILS

#### **GARDEN GROVE**

Gin, Elderflower liqueur, Lemon, Basil  
syrup 9

#### **CHAINSAW CITY**

Rye, Brandy, Benedictine, Sweet  
vermouth, Angostura 10

#### **RUSTED SOUR**

Johnny Walker Red, Drambuie, Honey,  
Lemon, Egg white, Toasted almond  
bitters 11

#### **SPLINTER SMASH**

Bourbon, Amaro Nonino, Lemon, Agave,  
Blood orange, Peychaud's 11

#### \* **PEAR COLLINS**

Gin, Pear puree, Lemon, Rosemary  
syrup, Elderflower liqueur, Soda 9

#### **I BE THE WITCH OF THE ROSE**

OK Rose gin, Creme de framboise,  
Lemon, Simple syrup, Cardamom  
bitters 10

#### \* **PEACHY SCOOTALOO**

Vodka, Peach puree, Ginger beer 10

#### **TEQUILA OLD FASHIONED**

Milagro Anejo, Coriander infused  
agave, Lime, Angostura, Orange bitters  
11

#### **STRAWBERRY FIELDS**

Strawberry ginger gin, Lemon,  
Rosemary syrup, Bubbles 10

#### **I AIN'T SORRY**

INFUSE grapefruit, INFUSE mango  
habanero, Aperol, Lemon, Honey 11

#### **CHARCOAL AFTER DARK**

Mezcal, Espresso liqueur, Aztec  
chocolate bitters, Orange bitters 11

#### **METROPOLITAN**

Tito's, Ginger liqueur, Koval cranberry,  
Lime 11

### BUBBLES

#### **GRUET SPARKLING**

New Mexico 11/55

#### **BOCELLI PROSECCO**

Italy 10/50

#### **VEUVE CLICQUOT**

France 90

### WHITE WINE

#### **BIRD & BOTTLE**

**CHARDONNAY**  
California 10/15/40

#### **PACIFICANA CHARDONNAY**

California 10/15/40

#### **REVELRY CHARDONNAY**

Columbia Valley 12/18/48

#### **DUSTED VALLEY**

**CHARDONNAY**  
Yakima Valley 75

#### **KATE ARNOLD SAUVIGNON**

**BLANC**  
California 11/17/44

#### **VOIX DE LA VIGNE PINOT**

**GRIS**  
Willamette Valley 10/15/40

#### **DR. LOOSEN DRY REISLING**

Mosel 10/15/40

#### **BRAINCHILD VERMENTINO**

Napa Valley 11/17/44

#### **BIRD & BOTTLE ROSE**

California 10/15/40

#### **GUILHEM ROSE**

France 12/18/48

### RED WINE

#### **BIRD & BOTTLE PINOT NOIR**

California 10/15/40

#### **COMMUTER CUVÉE' PINOT**

**NOIR**  
Willamette Valley 11/17/44

#### **GOLDSCHMIDT MERLOT**

Alexander Valley 12/18/48

#### **CULTIVAR CABERNET**

Napa Valley 13/19/52

#### **LAVA CAP CABERNET**

Sierra Foothills 11/17/44

#### **CUNE CRIANZA**

Rioja 10/15/40

#### **DON DAVID RESERVE MALBEC**

Calchaqui Valley 10/15/40

#### **ARGIANO**

Toscana 11/17/44

#### **BERGSTROM PINOT NOIR**

Willamette Valley 100

#### **BLACKBIRD ARISE**

Napa Valley 95

### AFTER DINNER

#### **RARE WINE CO MADEIRA "SAVANNAH"**

2 oz pour 8

#### **RATAFIA DE CHAMPAGNE**

2 oz pour 8

#### **LUSTAU EAST INDIA SOLERA**

Spain 8

#### **LUSTAU MANZANILLA**

**PAPIRUSA**

Spain 8

\* - mocktail optional

*cocktails collaborated by Cole Fairchild & Ryan Canning*

PLEASE ASK ABOUT OUR ROTATING BEER LIST