



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, jalapeño, corn, pickled cabbage, basil crème fraîche 13

CRISPY CHICKEN WINGS

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

HELLIM & HEIRLOOM

bruschetta, grilled bread
(not included in happy hour) 14

GF VG PICKLE PLATE

house-pickled vegetables 11

CREAMED SPINACH DIP

fried artichoke leaves, gruyere, white cheddar, roasted garlic, warm bread 13

TEMPURA CURRIED CAULIFLOWER

red curry, pineapple salsa 12

MEAT & CHEESE

\$6 each

DUCK SAUSAGE

JALAPENO CHEDDAR SAUSAGE

CHEF'S SAUSAGE

GOAT CHEESE

COW CHEESE

SHEEP CHEESE

SWEET SOPPRESSATA

SPECK

SALADS

BRUSSEL & KALE

bacon lardon, shaved grana, croutons, citrus vinaigrette 12

HOUSE SALAD

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

GF SUMMER BUTTER SALAD

creamy pistachio, lardon, spicy pickled radish 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

dijon mustard, caramelized onion, gruyere, jus 16

CHICKEN SANDWICH

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

THICK B.L.T.

house-smoked thick cut bacon, sweet hot tomato jam, lettuce, tomato, focaccia 12

FLATBREADS

GRILLED CHICKEN & HOUSE MOZZARELLA

roasted red pepper, tomato, 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

CHEF'S DAILY FLATBREAD

chef's daily creation 13

ENTREES

DAILY CUT

chef's preparation MP

GF BRICK CHICKEN

lemon herb ricotta gnocchi, miso pan sauce 26

FISH & CHIPS

house-made tartar sauce 22

SUMMER BUCATINI

tomato, basil, corn, white wine cream sauce 22

CHEF'S CATCH

chef's preparation MP

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.