

SMALL BITES

Seared Pork Belly 14
 gouda grits/ apple jam

Braised Beef Empanadas 10
 black beans/ chorizo/ avocado puree

Salmon Dip 12
 wontons

SEAFOOD

(SERVED W/ LOCAL FARMER SETUP)

Alaskan Halibut 31
 maitre d' butter

MEATS
 (CHOICE OF SIDE)

Homeplace Pastures Pork Chop 29
 apple jam

Filet (7oz) 36
 garlic butter

Prime New York Strip (14oz) 40
 demi glace

LOCAL FARMER SETUP

roasted turnips/ charred heirloom cherries/ peperonata



RUMS OF THE CARRIBEAN	12
Hamilton, Demerara River, Guyana, 86 proof	
Rhum Clement “Cask Collection”, Martinique, 88.8 proof	
Hamilton, Jamaican Pot Still Gold, 93 proof	
Hamilton 8 Yr. Cask Strength, St. Lucia, 124 proof	

THE “NORTH STARS” WINE FLIGHTS
Selected Wines from the North Coast AVA in California

WHITE WINE FLIGHT	18
Shannon Ridge “High Elevation” Sauvignon Blanc, 2018	
Carol Shelton “Wild Thing” Viognier, 2018	
The Prisoner Wine Company “The Snitch” Chardonnay, 2017	

RED WINE FLIGHT	25
Hall Walt “Blue Jay” Pinot Noir, 2017	
JC Cellars “Smoke & Mirrors” Blend, 2014	
Black Rock Petite Sirah, 2009	

DESSERTS

Pecan Cobbler	8
ice cream/ caramel sauce	
Seasonal Ice Box Pie	7
whipped cream/ raspberry puree	
Toasted Coconut Pie	9
caramel/ chocolate syrup	
Apple Cinnamon Bread Pudding	9
ice cream/ caramel sauce	

