



Kitchen + Bar

DINNER

All of our produce, meats, poultry, and seafood are local, sustainable, hormone & antibiotic free, and humanely raised.

PLATES & APPS

CHEDDAR & CHIVE MINI BISCUITS 6
Roasted pear honey almond butter | house preserves

GRILLED & SMOKED LOCAL

ARTICHOKE 13
Clarified butter | smoked bourbon salt | caper aioli

“WILD” MEATBALLS 14
Blend of wild boar, lamb & bison | spicy marinara shaved pecorino | toast points

ASIAN SPARE RIBS 14
House BBQ | Asian sesame slaw

AHI TARTARE “NACHOS” 15
Wonton crisps | edamame puree | avo | Sriracha aioli pickled fresnos | pico | sesame vin

SHORT RIB FRIES 15
White cheddar sauce | crispy leeks | bacon pickled fresnos

BAKED BRIE 14
Pistachio | cherry chutney | balsamic | baguette | apple

ALL NATURAL TRIPLE FRIED CHICKEN WINGS 15
Five-spice rub | chipotle pineapple sauce

MUSSELS AND CLAMS 16
Chorizo | fennel | saffron white wine sauce Sadie Rose bread

KOREAN STREET TACOS 15
Duck confit | tiger sauce | house kimchi | avocado queso fresco | hand made tortilla

MEDITERRANEAN HUMMUS 13 (VEGAN)
Roasted red pepper hummus | pita chips pickled seasonal veg

FLATBREADS

WILD BOAR & MEATBALL 16
Spinach | marinara | melted mozzarella pickled jalapeño

THE MARGHERITA 14
Tomato | basil | smoked mozzarella | Italian herbed oil

GORGONZOLA & FIG 15
Gala apples | caramelized onion | arugula balsamic glaze

FRESH RICOTTA & KALE PESTO 14
House made ricotta | roasted garlic | roasted tomato basil | pepper flake | parm

SALADS

ADD: CHICKEN OR VEGAN GARDEIN CHICK’N 4.50
STEAK, SHRIMP OR AHI 6

TRI BEET SALAD W/MISSION FIGS 12
House ricotta | field greens | heirloom tomato black garlic puree | fig balsamic

THE SOUTHERN WEDGE 12
Buttermilk fried chicken nuggets | baby iceberg | jalapeño bacon bits | blue cheese vinaigrette | cherry tomato

SANDWICHES & SUCH

BOB’S BURGER 15
Grass fed Angus | caramelized onion | white cheddar house sauce | fries

BUTCHERS BURGER 16
Blend of bison, wild boar & grass fed Angus | bacon jam crispy shallot | cheddar | fries

FRIED CHICKEN SANDWICH 15
LTO | Sriracha-ranch | jalapeño bacon | toasted brioche | fries (vegan option available w/ gardein chick’n, veganaise and avo)

FOUR GRILLED CHEESE SANDWICH W/ TOMATO BISQUE 13
Brie | white cheddar | smoked cheddar | Swiss house sauce | brioche

THE VEGAN BURGER 15
“Beyond” meatless patty | LTO | pickels | veganaise harissa ketchup | kaiser roll | fries

ENTRÉES

VEGETARIAN CURRY WITH BROWN RICE & GARLIC NAAN 16
Yukon potato | English peas | cool raita | scallions

DIVER SCALLOPS WITH VALENCIA GLAZED PORK BELLY 24
Sweet pea puree | garden vegetable | micro greens

SAFFRON LINGUINI WITH SPICED SHRIMP 16
Handmade pasta | vodka sauce | parma reggiano | pepperade

OVEN ROASTED WILD SALMON 18
Romesco | sweet corn succotash | arugula fennel salad

CLASSIC TRUFFLE LOBSTER MAC 19
Truffle beer cheese | knuckle and claw Maine lobster meat herbed panko

THAI SPICY NOODLE 14 (VEGAN)
ADD: CHICKEN OR VEGAN GARDEIN CHICK’N 4.50
STEAK, SHRIMP OR AHI 6
Asian veg | garlic chili | basil | cilantro | vegan lo mein | sprouts hoisin | peanuts

BONE IN SOUS VIDE SHORT RIB 22
Garlic mash | miso Brussels sprouts | Bulgogi demi

AL PASTOR NATURAL PORK CHOP 18
Elote loco | apple arugula salad | herb butter

ADD ON’S & SIDES

- KENNEBEC STREET FRIES 4
- TRUFFLE PARMESAN FRIES 6
- CUP OF TOMATO BISQUE 4, BOWL 6
- SEASONAL VEG 6
- VEGAN GARDEIN CHICK’N 4.50

DESSERTS

THE GARAGE BAR 8
Belgium chocolate cake | graham cracker | chocolate mousse | marshmallow
COFFEE & DOUGHNUTS 8
Brioche dough | tuille | espresso gelato | vanilla bean whip
TAHITIAN VANILLA CRÈME BRULEE 8

GLUTEN INTOLERANT? ASK SERVER FOR OPTIONS