



SNACKS

FRIED BISCUITS | V -7-
jalapeño honey, pimento cheese

“POLISH ROSE” DEVEILED EGGS | GF -7-
dehydrated ham, coriander cream cheese, scallion
(6 halves per order)

FRIES | GF -5-
house made fries, garlic aioli

FULLY LOADED CHIPS | GF | SUB FRIES +2 -7-
creme fraiche, spring onion, house smoked bacon, spicy cheddar seasoning, roasted tomato aioli, tomato

DOUGHNUTS -5-
cream cheese doughnuts, orange glaze, espresso powder

SOUP AND SALADS

Add- chicken 6 / shrimp 7 / salmon 8 / steak 8

SOUP OF THE DAY -5/8-
ask server for today's selection

TOMATO & FENNEL SOUP -5/8-
heirloom tomato, bronze fennel, pepitas

THAI COCONUT SALAD | GF -10-
napa cabbage, joi choi, pickled carrot, mushrooms, shallot, shaved radish, coconut chili vinaigrette, toasted peanuts

THE GREEN MACHINE | GF -9-
mixed greens, mustard greens, basil, granny smith apple, pepitas, avocado, shaved celery, green grape vinaigrette

GRILLED FALL SQUASH | GF -10-
grilled fall squashes, mustard greens, walnut vinaigrette, saffron aioli, dried cherries

PLATES

CHEESE & CHARCUTERIE -18-
ask server for today's selection

CRAB TOAST -10-
mirepoix, aromatic micro cilantro, pickled mustard seeds, shaved chile, lemon, poppyseed brioche toast

GRILLED CAULIFLOWER CAPRESE | V | GF -10-
lemon poached cauliflower, garlic aioli, heirloom tomato, arbol chile, fresh mozzarella, basil, balsamic reduction, pink peppercorn, toasted pepitas, himilayan sea salt

CHICKEN WINGS -9-
LRD bourbon buffalo sauce, roasted garlic aioli, shaved celery, blue cheese crumbles, bacon bits

HUSH PUPPIES -12-
cheddar & dill hush puppies, shrimp, tasso ham, mustard greens, pickled heirloom carrots, arbol chile, carrot puree

-AVAILABLE AFTER 4PM-

RAVIOLI | V -14-
cheese stuffed ravioli, pickled ramps, grilled brussels sprouts, shaved radish, oven roasted tomato, micro greens, lemon beurre blanc

PICKLE BRINE FRIED CHICKEN -15-
pretzel spaetzle, yellow mustard creme fraiche, braised swiss chard, dehydrated beet powder

BACON WRAPPED PORK TENDERLOIN | GF -16-
cheddar grits, barbecued carrots, apricot mostarda, pickled herbs

STEAK | GF -16-
chuck tender, confit mushroom, potatoes au gratin, aquavit bbq sauce

SALMON | GF -16-
atlantic salmon, brussels sprouts, smashed redskin potatoes, lemon burre blanc, pickled red onion

SAUSAGE | GF -16-
Lewandoski's Polish Kielbasa, whole charred broiler onions, dressed sauerkraut, smashed redskin potatoes, dijonnaise

SANDWICHES

TURKEY REUBEN -12-
pastrami spiced turkey, swiss cheese, thousand island, creamy coleslaw, whole wheat sunflower bread, seasoned fries

DAGWOOD -13-
salami, turkey, tasso ham, swiss, pickle, tomato, mayo, mustard, red onion, lettuce, whole wheat sunflower bread, seasoned fries

PULLED PORK -12-
aquavit bbq sauce, scandinavian carrot slaw, bread and butter pickles, poppyseed brioche bun, seasoned fries

VEGAN BLT | V -13-
crispy eggplant "bacon", heirloom tomato, veganaise, dressed tuscan greens, whole wheat sunflower toast, seasoned fries

BURGER | ADD BACON +2 -13-
6 oz house blend steakburger, thick cut American cheese, shaved red onion, lettuce, roasted garlic aioli, poppyseed brioche bun, seasoned fries

THE BB CHICKEN SANDWICH -13-
grilled chicken breast, chimichurri, chipotle aioli, pickled red onion, romacrunch lettuce, swiss cheese, whole wheat sunflower bun, seasoned fries

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

