

KITCHEN & SPIRITS

BEHIND BARS

EMPANADAS	17
BEEF TIP EMPANADAS WITH BELL PEPPERS, CHIPOTLE PEPPERS, AND GOAT CHEESE. SERVED WITH SALSA, SOUR CREAM, AND LETTUCE.	
BEET SALAD**	13
ORANGE JUICE BRAISED RED BEETS, TOASTED PINE NUTS, PICKLED RED ONIONS, MANDARIN ORANGES, MIXED GREENS AND CRUMBLED GOAT CHEESE DRESSED IN A CITRUS POPPY SEED VINAIGRETTE (GF)	
ARTICHOKE DIP	14
SERVED WITH PITA (GF OPTIONAL) *ADD CRAB FOR \$6	
PORK BELLY	16
CURED, BRAISED AND PRESSED PORK BELLY, APPLE AND PARSNIP PUREE, CARROT AND DAIKON RADISH SLAW AND FRIED PARSNIPS SERVED WITH BOURBON GASTRIQUE (GF OPTIONAL)	
CROQUETTES	14
FRIED POTATO BALLS STUFFED WITH GOAT CHEESE AND HERBS. SERVED WITH TRUFFLE AIOLI	
CAESAR SALAD**	12
ROMAINE LETTUCE, SHAVED PARMESAN AND HOUSE CROUTONS SERVED WITH CAESAR DRESSING (GF OPTIONAL)	
DECONSTRUCTED BRUSHETTA	15
FRESH HAND PULLED MOZZARELLA, SUNDRIED TOMATO AND HERBS, CONFIT TOMATOES, BALSAMIC GLAZE, AND HOUSE MADE FOCACCIA	
BUFFALO SALMON BITES	15
SERVED WITH HOMESTEAD SAUCE AND CELERY	

SIDE SALAD	5
GREEN BEANS	7
OYSTER MUSHROOMS	7
BAKED POTATO	9
FOCACCIA WITH LEFTOVER CHEESE OIL	7

GRILLED MAHI	32
8 OZ MAHI SERVED WITH A POBLANO CREAM SAUCE OVER A BED OF FETTUCCINI	
SALMON AND RICE	27
PAN SAUTEED CHILEAN SALMON SERVED WITH JASMINE RICE, GREEN BEANS AND LEMON BEURRE BLANC (GF)	
MUSHROOM GNOCCHI**	25
HOUSE MADE POTATO GNOCCHI, OYSTER MUSHROOMS, SHALLOTS AND GARLIC SERVED WITH A SHERRY CAPER CREAM SAUCE	
CHICKEN POT PIE GNOCCHI	28
HOUSE MADE POTATO GNOCCHI WITH CELERY, CARROTS, ONIONS, AND PEAS IN A CREAMY SAUCE SERVED WITH YOUR CHOICE OF FRIED OR GRILLED CHICKEN	
BELLY UP BURGER	26
½ LB GRILLED CHUCK/SHORT RIB/BRISKET BLEND BURGER, TOPPED WITH MUSTARD BBQ PORK BELLY, SMOKED GOUDA CHEESE, BIBB LETTUCE, PICKLES AND AN ONION JAM SERVED WITH A CHOICE OF FRIES OR HOUSE SALAD	
SHRIMP N GRITS	28
SHRIMP SERVED WITH CREAMY GRITS AND ANDOUILLE SAUSAGE WITH A RED EYE GRAVY (GF)	
NY STRIP	38
9OZ NY STRIP STEAK, GREEN BEANS, HERB BUTTER, BAKED POTATO WITH SOUR CREAM, SCALLIONS AND CHEDDAR CHEESE (GF)	
BUTTERMILK CHICKEN	28
BUTTERMILK BATTERED FRIED CHICKEN, SERVED WITH GREEN BEANS AND SMOKED GOUDA MAC & CHEESE	
STEAK MAC	28
CAVATAPPI PASTA, BLACKENED FLANK STEAK, PEARL ONIONS, ROASTED RED PEPPER AND SCALLIONS IN A BLEU CHEESE SAUCE	
PORK TENDERLOIN SKEWER	28
GRILLED PORK TENDERLOIN MARINATED IN A GLUTEN FREE SOY SAUCE. SERVED WITH FINGERLING POTATOES, RED CABBAGE, AND A MUSTARD CREAM SAUCE. (GF OPTIONAL)	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.