



PRICING DISPLAYED IS FOR GUESTS ONLY

SOUPS

CHEF'S SOUP OF THE DAY	\$5
<i>reference daily special sheet</i>	
CHEF'S SOUP OF THE MONTH	\$5
<i>reference daily special sheet</i>	
VEGAN GF FIRE ROASTED VEGETABLE SOUP	\$5

STARTERS & SALADS

GF SHRIMP COCKTAIL	\$14	SIDE CAESAR SALAD	\$6
<i>poached / lemon / bay leaf / celery salt / spices / cocktail sauce</i>		<i>romaine / croutons / parmesan cheese / creamy Caesar dressing</i>	
		— *ADD: CHICKEN...7 / SHRIMP...9 / SALMON...10	
V FRIED GREEN TOMATOES	\$12	V GF ENTRÉE HOUSE SALAD	\$10
<i>arugula / red onion / remoulade</i>		<i>romaine / cucumber / carrot / red onion / grape tomato / choice dressing</i>	
		— *ADD: CHICKEN...7 / SHRIMP...9 / SALMON...10	
V GF SIDE HOUSE SALAD	\$5	ENTRÉE CAESAR SALAD	\$12
<i>romaine / cucumber / carrot / red onion / grape tomato / choice dressing</i>		<i>romaine / croutons / parmesan cheese / creamy Caesar dressing</i>	
— *ADD: CHICKEN...7 / SHRIMP...9 / SALMON...10		— *ADD: CHICKEN...7 / SHRIMP...9 / SALMON...10	

V GF SWEET POTATO & GOAT CHEESE SALAD

*mixed greens / sweet potato / goat cheese /
maple pecans / raisins / red onion / apple cider vinaigrette*

8/15

— *ADD: CHICKEN...7 / SHRIMP...9 / SALMON...10 —

*AVAILABLE DRESSINGS: RANCH / BLUE CHEESE / BALSAMIC VINAIGRETTE /
HONEY MUSTARD / ITALIAN / CAESAR / OIL & VINEGAR / APPLE CIDER VINAIGRETTE

V VEGETARIAN GF GLUTEN FREE
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, EGGS, OR UNPASTEURIZED MILK
MAY INCREASE THE RISK OF FOODBORNE ILLNESS



PRICING DISPLAYED IS FOR GUESTS ONLY

ENTRÉES

BULGOGI BURGER \$16

char grilled / bulgogi glaze / kimchi slaw / gochujang mayo / gouda cheese / brioche bun

— CHOICE OF ONE SIDE

AMAVIDA BURGER AVAILABLE UPON REQUEST

GROUPEL SANDWICH \$20

blackened or seared / lettuce / tomato / tartar sauce / brioche bun

— CHOICE OF ONE SIDE

🌱 MUSHROOM RIBBONS \$20

*pappardelle pasta / cream / herbs
wild mushrooms / parmesan / garlic bread*

— *ADD: CHICKEN...7 / SHRIMP...9 / SALMON...10

SPAGHETTI & MEATBALLS \$21

pork & beef meatballs / spaghetti / herbs / marinara sauce / parmesan / garlic bread

🌱 PORK TENDERLOIN \$22

grilled pork tenderloin / apple cider glaze

— CHOICE OF TWO SIDES

BUTTER BRAISED CHICKEN \$23

butter braised thigh / cornbread crumble

— CHOICE OF TWO SIDES

🌱 MAPLE GLAZED SALMON \$24

seared / maple dijon glaze

— CHOICE OF TWO SIDES

BOURBON BEEF TIPS \$26

seared beef tenderloin tips / chives / hoisin & bourbon glaze

— CHOICE OF TWO SIDES

DAILY SPECIAL TBD

reference daily special sheet

— AVAILABLE FOR DINNER ONLY

AVAILABLE SIDES: MASHED POTATO / BAKED POTATO (TOPPINGS + 50¢ EACH) / BAKED SWEET POTATO / FRENCH FRIES / SWEET POTATO FRIES / HONEY GLAZED CARROTS / BROCCOLI / CORN / ASPARAGUS / VEG DU JOUR / FRESH FRUIT / COLESLAW. SOUP / SIDE HOUSE OR CAESAR SALAD AVAILABLE FOR AN UPCHARGE. EXTRA SIDES \$3 EACH.

DESSERT

DESSERT OF THE DAY \$6

reference daily special sheet

ORANGE & CREAM CHEESECAKE \$7

Chantilly cream

🌱 ASSORTED ICE CREAMS \$5

ask your server for daily flavors

🌱 PISTACHIO CRÈME BRÛLÉE \$7

crushed pistachio / Chantilly cream

CHOCOLATE LAVA CAKE \$8

vanilla ice cream

🌱 VEGETARIAN 🌱 GLUTEN FREE

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, EGGS, OR UNPASTEURIZED MILK
MAY INCREASE THE RISK OF FOODBORNE ILLNESS