



## SMALL PLATES

<b>Sausage and cheese plate</b>	24.00
chef's selection of artisan cheese, sausage and dijon mayo	
<b>Trio of cheeses (V)</b>	17.50
chef's selection of artisan cheese with olives and sliced baguette	
<b>Flatbread pizza</b>	15.00
gluten free crust available	2.25
<b>Steak bites (GF)</b>	15.00
seared sirloin steak bites with dipping sauce	
<b>Warmed olives (GF) (V)</b>	7.50
blend of five select artisan olives	
<b>Kettle chips and horseradish dips (GF) (V)</b>	7.50

## SOUP OR SALAD

<b>Seasonal soup</b>	Cup   5.50
made from scratch using our house-made stocks and fresh ingredients	Bowl   8.00
<b>Seasonal salad (GF)</b>	15.50
spinach, seasonal dried and fresh fruit, squash, bacon, goat cheese and pumpkin seeds with white balsamic vinaigrette	

## HOUSE SPECIALTIES

<b>Kung pao chicken tacos</b>	1 taco   6.00
kung pao chicken with scallions, green beans and peanuts on soft corn tortilla	2 tacos   11.50
<b>Pan-fried cod</b>	Sandwich   17.50
panko and green chile aioli	Entrée   18.50
<b>Petit sirloin</b>	16.00
5-ounce choice sirloin steak with red wine herb butter, seasoned green beans and roasted potatoes	
<b>Hot ham and cheese</b>	14.25
cured ham, swiss-fontina cheese blend and dijon mayo on a baguette	
<b>Gyros</b>	14.00
beef and lamb strips, red onions, tomatoes, cucumbers, tzatziki and fresh herbs, served on a pita	