



PUB MENU

APPETIZERS

PASTURE-RAISED CHICKEN WINGS - SPICY SWEET BBQ OR DRY RUBBED - CUCUMBER/ONION SALAD - 18.

TWICE COOKED SWEET POTATOES - SESAME/CORIANDER/FENNEL/MALDON/LEMON YOGURT - 12. (GF)

FRIED HALLOUMI - HERB LEMON MAYO DIP - 18. (GF P)

REUBEN SLIDERS - PROVOLONE/RUSSIAN DRESSING/SAUERKRAUT - 14.

EGGPLANT PARMIGIANA - BASIL/OREGANO/GARLIC/MOZZARELLA/PARMIGIANO REGGIANO - 12. (GF)

CLASSIC CAESAR SALAD - MAYO/GARLIC/PARMESAN/ANCHOVIES/LEMON/EV OLIVE OIL/BRIOCHE CROUTONS - 14.

ADD GRILLED CHICKEN \$8 ADD PAN-SEARED SALMON \$12

ENTREES

FRIED FISH TACOS - MARINATED COD/SALSA VERDE/PICO DE GALLO - 20 (GF)

TACO DE CARNITAS (PORK SHOULDER) - XNI PEC/SALSA VERDE/LIME- \$20 (GF)

TACO DE BARBACOA (LAMB SHOULDER) - GUAJILLO CHILE ADOBO/TOMATILLO SALSA/CILANTRO - \$22. (GF)

BUTTERMILK BASTED FRIED CHICKEN (THIGH) & WAFFLES - MAC 'N CHEESE - 26.

SHEPHERD'S PIE - PASTURED LAMB/ROSEMARY/THYME/ENGLISH PEAS/MASHED YUKON GOLD TATERS - 28. (GF)

"WIENER" SCHNITZEL - BERKSHIRE PORK CHOP/FENNEL/APPLE CHUTNEY/MASHED YAMS - 30.

GRASS-FED BEEF BURGER - DUCK BACON/L.O.T./HOUSE CUT FRIES - 21.
(CHEDDAR, SWISS, OR PEPPER JACK)

PASTURED LAMB BURGER - SAUTEED ONIONS/CUCUMBER SALAD/MINTED YOGURT/HOUSE CUT FRIES - 27.

DESSERT

SUZIE'S CARROT CAKE - WALNUTS/RAISINS/COCONUT/CREAM CHEESE - 10.

"WARM 'N FUZZY CHOCOLATE CAKE - STRAWBERRIES/CREAM - 10.

SAFFRON PANNA COTTA - BALSAMIC MACERATED BERRIES - 12.