



Sandwiches & Burgers

With a choice of soup, salad, or fries

BLTA ~ Grilled sourdough, bacon, lettuce, tomato, avocado, sundried tomato aioli, & provolone cheese \$17

Tavern Bacon Cheeseburger~ Sourced PNW 6oz patty, cheddar, bacon, LTO, pickles, with burger sauce on a Kaiser bun \$ 17

Philly Cheese Steak~ Sautéed shredded beef, onions, bell peppers, jalapeno, horseradish aioli with melted provolone on a hoagie roll \$17

Rustic Griddled Cheese~ Sourdough with grilled cheddar + provolone + Jack \$17

Grilled Tuscan Chicken~ Marinated herb chicken breast, provolone, sundried tomato aioli, LTO, guacamole on rustic bread \$17

Western Burger~ Chargrilled burger patty, grilled mushrooms and onions, lettuce, tomato, pepper Jack cheese, BBQ sauce, stuffed cheesy jalapeno on Kaiser bun \$18

Salmon Burger~ House made salmon patty smoked-in house, chipotle aioli, LTO & apple-slaw on Kaiser bun. \$18

Beyond Burger~ Plant-based grilled protein burger, with pepper jack cheese, lettuce, tomato, pickled onion & guacamole \$17

Turkey Bacon Avocado~ Grilled sourdough, dried tomato aioli, guacamole, cheddar cheese, bacon, & LTO \$18

Flat bread Pizza~ Flat bread with mozzarella cheese, pepperoni, house-made pizza sauce, topped with basil & parmesan \$17

Entrees

Chicken Parmesan & Pasta Alfredo~ Brined in buttermilk with Italian herbs, topped with marinara, mozzarella & parmesan, baked golden on a bed of creamy alfredo pasta, & market vegetables \$22

New York Steak~ Grilled New York steak with garlic butter, red wine demi-glace, fingerling potatoes tossed in truffle oil & sprinkled with rosemary, & market vegetables \$28

Cheese Ravioli~ Cheese Ravioli in olive oil, white wine, garlic, pesto sauce, topped parmesan cheese & balsamic reduction & market vegetable \$19

Fish-n-Chips~ In-house lager-battered Pacific Cod, seasoned with Old Bay and lemon zest, served with apple-slaw, fries, tartar \$19

Northwest Salmon~ Grilled salmon with sweet pea risotto, mango salsa sauce & market vegetables \$28



Appetizers & Shareables

Steamer Clams ~Steamed in wine lemon butter broth with grilled crostini & scallions \$17

Southwest Quesadilla ~ Flour tortilla, Southwest chicken, Jack cheddar cheese blend, sautéed corn, bell peppers, onions, guacamole with lime crema & salsa \$16

Truffle Pommes Frites~ Punched Kennebec potato misted with truffle EVO, tossed with parmesan, green onion, sea salt with sundried tomato aioli & curry ketchup \$16

Nachos~ Crispy corn tortilla chips with jalapenos, beans, tomatoes, melted Jack cheese accompanied with guacamole, lime crema & fire roasted salsa (Your choice with beef or chicken) \$17

Chicken Wings (bone in) ~ Plain or tossed with your choice of BBQ, Buffalo, Gochujang sauce, or lemon pepper dry rub, with veggie sticks. (Choice of Ranch or Blue Cheese dipping sauce) \$16

Bacon, Mac-n-Cheese~ Cooked in cheddar Jack parmesan sauce, & topped with bacon, garlic & truffle breadcrumbs \$16

Chicken strips~ With BBQ sauce served with vegetable crudité & Ranch, accompanied with fries or side salad \$17

Sliders~ Chargrilled beef with sun-dried tomato aioli served with tater tots or side salad \$15

Farm-to-Plate

Farmhouse Salad

Lettuce, tomato, cucumber, carrot, radish, pickled red onion, feta cheese, pumpkin & sunflower seeds Tossed with Balsamic Vinaigrette

Side \$7 | Entrée \$14

Caesar Salad

Romaine hearts lettuce, parmesan, croutons, pumpkin seeds & dressing

Side \$7 | Entrée \$14

Enhancements: Grilled Chicken \$8 | Sautéed Shrimp \$7 | Tandoori Coconut Tofu \$7

Soup Du Jour

Scratch-made with fresh ingredient. Please inquire with your server

Cup \$6 | Bowl \$8

Executive Chef Henderson Williams

Sous Chef Jasmine Lohuis

Chef De Cuisine Leron Warner