

# Appetizers

## BRUSCHETTA 3 WAYS

- 1) local tomato, basil, olives & feta schmear
- 2) goat cheese, candied pecans, mint, roasted grape & onion
- 3) chef's choice

## CRAB DIP

crab claw, Parmesan, red onion, capers, parsley & lemon.  
baked & served with house made pretzel chips

## MUSSELS & SOURDOUGH

Greenwood Farm's sausage, mussels, white wine, herb butter,  
lemon wedge & Farrell Bakery sourdough

## MARSHALL'S PRETZELS

Marshall beer, everything salts, cheddar cheese,  
herb butter & whole grain mustard

## CHEESE SELECTION

three cheeses, basil pesto, cured salmon, grapes, olives, candied  
pecans, house made pretzel ships & Farrell Bakery sourdough 7/15

## PICKLE FLIGHT

house pickled cucumber, cage-free local eggs, olives & veggies 4/8

## CAULIFLOWER "WINGS"

Vegetarian wings, hot sauce, celery & Green Goddess dressing 9

## First Course Salads & Soups

TOMATO BISQUE, CREAM POTATO  
or SOUP DU JOUR 4

KALE CAESAR, HEARTS OF PALM  
or SPINACH & APPLES 6

# Entree Salads

## COBB

free-range chicken, all natural local bacon, bleu cheese,  
avocado, pickled cage-free local eggs, red onion & local cherry  
tomatoes on red leaf lettuce - green Goddess dressing 13

## CRAB STUFFED AVOCADO

crab claw, local cherry tomatoes, celery, cucumber,  
yogurt & sunflower seeds 12

Free-Range Chicken \$5 or Fresh Grilled Salmon to any salad \$10

## KALE CAESAR

kale, Parmesan & house made croutons -Caesar dressing 9

## SPINACH & APPLES

spinach, candied pecans, goat cheese, apples & shaved  
red onions -local honey vinaigrette 10

## HEARTS OF PALM

red leaf lettuce, avocado, red onions, hearts of palm &  
Parmesan cheese - coriander vinaigrette 10

# Sandwiches

-with a side salad, soup, chips or yogurt with local  
honey and fruit. All served on Farrell Bakery sourdough.

## BLT

all natural bacon, red leaf lettuce, local heirloom tomato  
& maple aioli

## GRILLED CHEESE

sharp cheddar, smoked provolone, red onion, green apple &  
basil 9

## FREE RANGE CHICKEN SALAD

chicken salad, pecans, grapes, leaf lettuce & local tomatoes 10

## THE VEGGIE

grilled zucchini, yellow squash, eggplant, smoked provolone  
& veggie cream cheese 9

## BBQ CHICKEN

free range chicken, BBQ sauce, bacon, provolone & lettuce 10

# Main Plates

## THE FILET

all natural tenderloin, scalloped potatoes & seasonal veggies 29

## RIB EYE

14 all natural rib eye, scalloped potatoes & seasonal veggies 27

## CLIPPER SHIP CHICKEN

12 free range chicken, whipped potatoes, carrots, spinach  
& Cutty Sark beurre blanc 17

## BACON WRAPPED PORK TENDERLOIN

15 All natural pork, maple mustard gastrique, all natural bacon,  
candied pecans, polenta, mushroom & spinach 25

## VAULT PASTA

6 rotini, sausage or garbanzo beans, eggplant, spinach,  
local cherry tomatoes, lemon, garlic, Parmesan & pecans 14

## PRETZEL SLIDERS

Natural Farms beef patties or vegetarian garbanzo patties  
1) BBQ, mushroom, bleu cheese, bacon  
2) provolone, onion, lettuce 3) Chef's choice 13

## CHICKEN & WAFFLES

cheddar buttermilk waffle, fried free-range chicken, all natural  
bacon, lettuce, avocado, tomato, dijon maple glaze & wedges 15

## BALSAMIC BEEF DIP

Baguette, balsamic roast beef, red onion, garlic aioli & wedges 18

# From the Sea

## BANCO PATAGONIA SHRIMP

herb butter, wine, polenta, cherry tomato, kale & grilled lemon 20

## CHILEAN SEA BASS

fresh sea bass, grapefruit basil chutney, basil pesto,  
cauliflower mash, spinach, zucchini, yellow squash & tomato 30

## POTATO CRUSTED SALMON

potato crusted fresh salmon filet, veggie "noodles", polenta cake,  
spinach & red bell pepper cream sauce 26

# Vegetarian Entrees

## PAN FRIED PORTOBELLO

hand breaded portobello mushroom, whipped potatoes,  
sautéed radish, brussels, cauliflower & mushroom gravy 17

## SMOKED ROOTS & POLENTA

polenta cake, pecan goat cheese wheel, tomato jam & kale 16

## DELICATA SQUASH

delicata squash stuffed with spiced quinoa & kale topped  
with cauliflower mash, smoked root veggies & kale chips 16

## *A la Carte*

PIMENTO MAC & CHEESE 6

SEASONAL VEGGIES 5

WHIPPED POTATOES 4

SCALLOPED POTATOES 5

3 STRIPS ALL NATURAL BACON 4

POTATO WEDGES 4

# Desserts

24 KARAT CAKE 7

KEY LIME PIE 6

9 DARK CHOCOLATE APPLE BREAD PUDDING 7

CHOCOLATE MOUSSE & COCONUT CREAM (vegan) 7

CHEDDAR APPLE PIE 6

You may have noticed that all meats are raised naturally by  
small farms. Absolutely **no growth hormones** or commercial  
farming practices are used in raising the meats served to you.  
To all of my friends, family, and supporters, without whom this  
would never have been possible.... Thank You!

- Libby Billings