

Appetizers

BRUSCHETTA 3 WAYS 1) local tomato, basil, olives & feta 2) mint pesto, salami, balsamic reduction roasted grape & onion 3) crab, caper and veggie cream	14
CRAB DIP crab claw, Parmesan, red onion, capers, parsley & lemon. baked & served with house made pretzel chips	12
POLENTA CAKES Parmesan polenta cakes, basil pesto, avocado & sweet corn salsa	11
MARSHALL'S PRETZELS Marshall beer, everything salts, shredded cheddar cheese, herb butter & whole grain mustard	6
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
SWEET POTATO LATKES sweet potato & caramelized onion cakes, greek yogurt, sautéed apples and candied pecans	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	9
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, herb butter, scalloped potatoes, yellow squash & asparagus	29
RIB EYE all natural ribeye, herb butter, scalloped potatoes, red bell peppers & zucchini	27
CLIPPER SHIP CHICKEN free range chicken, whipped potatoes, carrots, spinach & Cutty Sark beurre blanc	17
TIKI PORK CHOP All natural pork chop, sweet potato latke, grilled pineapple & sweet corn salsa	25
VAULT PASTA rotini, sausage or garbanzo beans, eggplant, spinach, local cherry tomatoes, lemon, garlic, Parmesan & pecans	14
TOP SHELF BURGER house ground- all natural ribeye & filet cooked medium & served on a fresh baked Farrell Family bun with red leaf lettuce, red onion, heirloom tomato, & potato wedges. choose-Bleu cheese & mushroom, maple aioli & aged cheddar or jalapeño, pineapple & provolone	15
CHICKEN & WAFFLES cheddar buttermilk waffle, fried free-range chicken, all natural bacon, lettuce, avocado, tomato, dijon maple glaze & wedges	16

From the Sea

BLACKENED SHRIMP & SWEET POTATO sautéed shrimp, sweet potato latkes, sweet corn salsa & avocado	23
CHILLAN SEA BASS fresh sea bass, grapefruit basil chutney, basil pesto, whipped potatoes, spinach, zucchini, yellow squash and tomatoes	28
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, red bell peppers, asparagus, cauliflower & mushroom gravy	17
SUMMER SQUASH & POLENTA layered polenta, zucchini, yellow squash, eggplant & basil pesto, topped with baked greek yogurt & aged white cheddar	15
BUFFALO FLAT BREAD house made crust, buffalo sauce, red onion, mushroom, spinach & aged white cheddar -served with a green goddess, leaf lettuce, bleu cheese & celery salad	13

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
DARK CHOCOLATE APPLE BREAD PUDDING	7
BROWNIE SUNDAE	6
CHOCOLATE OR VANILLA MALT	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!