

# 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 cheese

## CRAB DIP

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

## POLENTA CAKES

Polenta cakes, basil pesto, pecan crusted goat cheese & bacon

## MARSHALL'S PRETZELS

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

## CHEESE SELECTION

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

## BAKED BRIE FLAT BREAD

house made crust, sun-dried tomato pesto, brie, Greenwood  
Farm's pork sausage, sautéed mushrooms, caramelized onions,  
balsamic reduction & fresh basil

## CAULIFLOWER "WINGS"

vegetarian wings, hot sauce, celery & Green Goddess dressing

## First Course Salads & Soups

TOMATO BISQUE, CREAMY 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

## FREE RANGE CHICKEN SALAD

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

## THE VEGGIE

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

## BBQ CHICKEN

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

10

# Main Plates

## THE FILET

all natural tenderloin, herb butter, scalloped potatoes &  
balsamic glazed brussel sprouts

29

14

## RIB EYE

all natural ribeye, herb butter, scalloped potatoes, sautéed  
asparagus in Parmesan lemon aioli

27

12

## CLIPPER SHIP CHICKEN

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

17

10

## THE PORK CHOP

sourdough crusted all natural pork chop, whipped potatoes,  
Parmesan lemon cream, roasted radish & wilted spinach

24

6

## VAULT PASTA

rotini, sausage or garbanzo beans, eggplant, spinach,  
local cherry tomatoes, lemon, garlic, Parmesan & pecans  
(vegan option available)

14

7/15

## TOP SHELF BURGER

house ground- all natural ribeye & filet served on a fresh baked  
Farrell Family bun served with potato wedges.

13

CHOOSE: Bleu cheese & mushroom sauce OR maple aioli & cheddar 15

## CHICKEN & WAFFLES

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

16

9

# From the Sea

## SHRIMP & CORN PUDDING

shrimp in citrus honey butter glaze, corn pudding & sautéed  
zucchini & squash in basil pesto

23

## RAINBOW TROUT

fresh rainbow trout, whipped potatoes, sautéed asparagus &  
red bell peppers, basil citrus cream & capers

24

## 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

## THREE SISTERS

roasted acorn squash stuffed with corn pudding & topped with  
sautéed garbanzos & kale

16

## EGG & NEST

carrot, zucchini, yellow squash, garbanzos, mushrooms & spinach  
sautéed in sun-dried tomato pesto. Soft cooked free-range egg &  
Parmesan (vegan option available)

15

## *A la Carte*

PIMENTO MAC & CHEESE

6

BALSAMIC GLAZED BRUSSEL SPROUTS

5

ASPARAGUS & PARMESAN LEMON AIOLI

5

WHIPPED POTATOES

4

SCALLOPED POTATOES

5

3 STRIPS ALL NATURAL BACON

4

POTATO WEDGES

4

9

# Desserts

24 KARAT CAKE

7

KEY LIME PIE

6

9

DARK CHOCOLATE APPLE BREAD PUDDING

7

10

BROWNIE SUNDAE

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!