

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
- 14

CRAB DIP

- crab claw, Parmesan, red onion, capers, parsley & lemon.
baked & served with house made pretzel chips
- 12

POLENTA CAKES

- Polenta cakes, basil pesto, pecan crusted goat cheese & bacon
- 10

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 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
- 13

CAULIFLOWER "WINGS"

- vegetarian wings, hot sauce, celery & Green Goddess dressing
- 9

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
- 9

GRILLED CHEESE

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

FREE RANGE CHICKEN SALAD

- chicken salad, pecans, grapes, lettuce, apples & 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 &
balsamic glazed brussel sprouts
- 29

RIB EYE

- all natural ribeye, herb butter, scalloped potatoes, sautéed
asparagus in Parmesan lemon aioli
- 27

CLIPPER SHIP CHICKEN

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

THE PORK CHOP

- sourdough crusted all natural pork chop, whipped potatoes,
Parmesan lemon cream, roasted radish & wilted spinach
- 24

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 served on a fresh baked
Farrell Family bun served with potato wedges.
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

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

Ask your server for our vegan menu

PAN FRIED PORTOBELLO

- hand breaded portobello mushroom, whipped potatoes,
red bell peppers, asparagus, cauliflower & mushroom gravy
- 17

RED LENTIL BURGER

- red lentil patty, caramelized onions, flash fried kale, smoked
provolone & maple aioli on a fresh baked
Farrell Family bun served with potato wedges
- 14

EGG & NEST

- carrot, zucchini, yellow squash, garbanzos, mushrooms & spinach
sautéed in sun-dried tomato pesto. Soft cooked free-range egg &
Parmesan
- 15

THREE SISTERS

- roasted acorn squash stuffed with corn pudding & topped
with sautéed garbanzos & kale
- 16

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

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 our friends, family, and supporters, without whom this
would never have been possible.... Thank You!