

Appetizers

BRUSCHETTA 3 WAYS 1) bacon, candied pecans, beet humus & mint 2) crab, caper & veggie cream cheese 3) tomato, basil, olives & feta	14
CRAB DIP crab claw, Parmesan, red onion, capers, parsley & lemon. baked & served with house made pretzel chips	13
POLENTA CAKES three polenta cakes, 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

Add free-range chicken for \$5 or fresh grilled salmon for \$10

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
KALE CAESAR kale, Parmesan & house made croutons -Caesar dressing	9
SPINACH & APPLES spinach, candied pecans, feta cheese, apples & shaved red onions -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 & tomatoes	10
THE VEGGIE grilled zucchini, yellow squash, eggplant, 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	28
THE PORK CHOP sourdough crusted all natural pork chop, whipped potatoes, orange cream glaze & sautéed asparagus	25
CLIPPER SHIP CHICKEN free-range chicken, whipped potatoes, carrots, spinach & Cutty Sark beurre blanc	17
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 Bakery bun served with potato wedges. CHOOSE: Bleu cheese & mushroom sauce OR maple aioli & cheddar	15
CHICKEN & WAFFLES house-made waffle, fried free-range chicken, all natural bacon, lettuce, avocado, tomato, dijon maple glaze & wedges	16

From the Sea

POTATO CRUSTED SALMON potato crusted fresh salmon filet, veggie "noodles", polenta cake, spinach & red bell pepper cream sauce	26
SHRIMP & WARM KALE SALAD 6 pan seared shrimp on a bed of wilted kale, poached beets, goat cheese, red lentils and fresh mint	23
RAINBOW TROUT fresh rainbow trout, whipped potatoes, orange cream glaze, radish micro greens, sautéed asparagus & red bell peppers	27

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 Bakery 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
POLENTA & AVOCADO three polenta cakes, roasted red bell pepper rouille, sautéed kale, caramelized onions, mushrooms, avocado mash & radish micros	16



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** 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!