

Appetizers

- BRUSCHETTA 3 WAYS**
 1) cashew cheese, crispy kale, eggplant & caramelized onions 14
 2) crab, caper & veggie cream cheese
 3) tomato, basil, olives & feta
 *vegan option available
- CRAB DIP**
 crab, Parmesan, red onion, capers, parsley & lemon.
 baked & served with house made pretzel chips 13
- PIMENTO MAC & CHEESE**
 Parmesan, cheddar & provolone cheeses, cavatapi, pimento
 & bread crumbs 7
 *add bacon crumbles \$2.5
 *add bleu cheese \$2
 *add kale or caramelized onions \$1.5
- MARSHALL'S PRETZELS**
 Marshall beer, everything salts, shredded cheddar cheese,
 herb butter & whole grain mustard 6
 *add beer cheese dip for \$5
- CHEESE SELECTION**
 three cheeses, basil pesto, cured salmon, grapes, olives, candied
 pecans, house made pretzel chips & Farrell Bakery sourdough 15
- FLAT BREAD**
 house made crust, sun-dried tomato pesto, Greenwood Farm's
 pork sausage, sautéed mushrooms, caramelized onions, Parmesan,
 balsamic reduction & fresh basil 10
 *vegan option available
- CAULIFLOWER "WINGS"**
 vegetarian wings, hot sauce, celery & Green Goddess dressing 9
 *vegan option available

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,
 green Goddess & 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

Sides

- 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!

Main Plates

- POTATO CRUSTED SALMON**
 potato crusted fresh salmon filet, veggie "noodles", polenta cake,
 spinach & red bell pepper rouille 27
- THE FILET**
 all natural tenderloin, herb butter, scalloped potatoes &
 balsamic glazed brussel sprouts 30
- RIB EYE**
 all natural ribeye, herb butter, scalloped potatoes, sautéed
 asparagus in Parmesan lemon aioli 29
- BANK TELLER SHRIMP**
 5 pan seared shrimp, rotini pasta, sun dried tomato cream sauce,
 bacon, spinach, mushrooms & Parmesan 23
- THE PORK CHOP**
 sourdough crusted all natural pork chop, whipped potatoes,
 red bell pepper rouille & sautéed spinach and tomatoes 26
- 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
 *vegan option available
- TOP SHELF BURGER**
 house ground- all natural ribeye & filet served on a fresh baked
 Farrell Bakery bun with maple aioli & cheddar 15
 -served with potato wedges, lettuce, tomato & onion
- CHICKEN & WAFFLES**
 house-made waffle, fried free-range chicken, all natural
 bacon, lettuce, avocado, tomato, dijon maple glaze & wedges 16

Vegetarian & Vegan Main Plates

- 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
 *vegan option available
- EGG & NEST**
 carrot, zucchini, yellow squash, garbanzos, mushrooms & spinach
 sautéed in sun-dried tomato pesto. Soft cooked free-range egg &
 Parmesan 15
 *vegan option available
- LOADED MAC & CASHEW CHEESE**
 house made cashew cheese, cavatapi noodles, crispy kale,
 caramelized onions and smokey eggplant strips 16
 *vegan
- POLENTA & AVOCADO**
 three polenta cakes, roasted red bell pepper rouille, sautéed kale,
 caramelized onions, mushrooms, avocado mash & potato hay 14
 *vegan option available

Desserts

- KEY LIME PIE** 6
 graham cracker crust, key lime custard, fresh
 whipped cream & citrus zest
- 24 KARAT CAKE** 7
 carrot cake, cream cheese frosting & pecans
- BREAD PUDDING** 8
 chocolate, apples & sourdough.
 served a la mode with chocolate sauce
- CLASSIC BROWNIE SUNDAE** 7
 brownie, caramel, chocolate, pecans, vanilla ice cream
 & a cherry on top
- VEGAN ICE CREAM** 6
 daily selection from Rose Rock Micro Creamery