



CHEF FEATURES

chef designed & executed dishes featuring seasonal
& traditional favorites for you to enjoy

TAVERN CLASSICS

Kind of a Big Dill 13.95

garlic cream sauce, whole milk mozzarella,
provolone, ranch sauce, pickle spears,
bacon bits, fresh dill

Bruschetta Chicken Sandwich 16.95

grilled chicken, spinach, lemon garlic oil,
basil walnut pesto, red onion, tomato,
balsamic glaze, sourdough, choice of side

Charcuterie Burger 17.95

1 smash patty, salami, pepperoni,
crispy prosciutto, gryuere, cheddar,
almond mayo, pepper jelly,
granny smith apples, pretzel bun,
choice of side

Chicken A la Vodka 19.95

grilled chicken, cavatappi pasta,
shallots, vodka sauce,
crushed red pepper,
pecorino cheese, fresh basil

FROM THE BAR

Walnut Grove 13

bulleit rye, dom benedictine,
black walnut bitters, maple syrup

Fall From the Tree 13

salted caramel vodka, orchard apple juice,
fresh lemon, ginger beer

****** consuming raw or undercooked seafood, meat,
poultry and eggs may cause foodborne illness.



DRINK FEATURES

fresh craft cocktails carefully created by our amazing bar team!

Tequila Me Softly 14

milagro reposado, du nord coffee liqueur, vanilla-cinnamon simple syrup, cold brew

Añejo Old Fashioned 17

milagro añejo tequila, dom benedictine, agave, chocolate bitters

4&5 Hugo Spritz 14

st. germain, fresh mint, lime juice, fever tree pink grapefruit, sparkling wine

Strawberry Splash 11

gray whale gin, st. germain, fresh strawberries, lime juice, simple syrup, lemon-lime

FEATURED WINES

Hampton Water

South Of France

Rosé

11 | 16 | 42

Alexander Valley

Sonoma County

Zinfandel

14 | 19 | 54

Erath Resplendent 2024

Oregon

Chardonnay

12 | 17 | 46

Pinot Noir

13 | 18 | 50