

## SOCIAL SNACKS

<b>french fries + dip trio</b>   1070 CAL	7.50
<i>spicy ketchup, garlic aioli + green goddess ranch</i>	
<b>skillet meatballs</b>   800 CAL	11.00
<i>pomodoro sauce, ricotta + parmesan, with artisan toast</i>	
<b>grilled chicken + bacon quesadilla</b>   850 CAL	10.00
<i>tomato salsa, avocado mash</i>	
<b>classic chicken wings</b>   1040 1160 CAL	10.00
<i>traditional or hot honey garlic</i>	

## BITES + BOARDS

<b>crispy brussels sprouts</b>   530 810 CAL	HALF   FULL	6.00   9.00
<i>fried brussels sprouts, parmesan + lemon, with garlic aioli</i>		
<b>pesto prosciutto flatbread</b>   720 CAL		11.50
<i>pesto, roasted tomatoes, ricotta + prosciutto</i>		
<b>margherita flatbread</b>   620 CAL		10.50
<i>roasted tomatoes, basil + cheese</i>		
<b>fig + caramelized onion flatbread*</b>   650 CAL		11.00
<i>fig jam, gorgonzola + caramelized onions, topped with lemon dressed arugula</i>		
<b>artisan cheese + charcuterie board</b>   1020 CAL		16.50
<i>prosciutto, brie, parmesan, candied nuts + fig jam, served with artisan toast</i>		
<b>smoked salmon board</b>   400 CAL		14.50
<i>smoked salmon, whipped cream cheese, sliced cucumbers, pickled red onions + lemon-dressed arugula with rye toast points</i>		

## GREENS + GRAINS

<b>little gems caesar</b>   400 790 CAL	HALF   FULL	7.00   9.00
<i>parmesan, olive oil toasted croutons, creamy caesar</i>		
<i>add chicken</i>   110 CAL		3.50
<b>sesame-ginger salmon bowl</b>   970 CAL		20.50
<i>soy-glazed salmon, edamame, broccolini + almonds, with sesame-ginger vinaigrette over quinoa + brown rice</i>		
<b>strawberry, almond + arugula salad*</b>   340 CAL		9.00
<i>arugula, fresh strawberries, goat cheese, almond + honey-poppy seed vinaigrette</i>		
<b>mediterranean grain bowl</b>   820 CAL		13.50
<i>grilled chicken, roasted broccolini, lemon-dressed arugula, goat cheese, tomatoes + almonds over quinoa + brown rice</i>		
<b>modern cobb salad</b>   750 CAL		12.50
<i>little gems, grilled chicken, applewood-smoked bacon, hard-cooked egg, grape tomatoes, pickled red onions, avocado mash, gorgonzola + green goddess ranch</i>		
<b>rainbow kale salad</b>   610 CAL		11.50
<i>baby kale blend, roasted chicken, cucumbers, grape tomatoes, edamame, toasted almonds + sesame-ginger vinaigrette</i>		

\*featured seasonal item

## BISTRO CLASSICS

<b>the bistro burger</b>   800-1460 CAL	11.00
<i>gruyere, lettuce, tomato + garlic aioli on a brioche roll, with french fries or arugula salad</i>	
<b>green goddess chicken blt</b>   800-1460 CAL	12.50
<i>applewood-smoked bacon, avocado mash, lettuce, pickled red onions, tomato + green goddess ranch, stacked between toasted artisan bread, with french fries or arugula salad</i>	
<b>three-cheese grilled cheese + tomato soup</b>   840 CAL	10.50
<i>white cheddar, gruyere + parmesan on artisan bread, classic tomato soup</i>	
<b>elevated reuben</b>   1290 CAL	12.00
<i>corned beef, gruyere, sauerkraut + 1000 island dressing on griddled rye bread</i>	
<b>individual chicken pot pie</b>   830 CAL	13.50
<i>roasted chicken, vegetables + herbs, topped with flaky pie crust</i>	
<b>vegetable baked pasta</b>   620 CAL	12.00
<i>roasted peppers, broccolini + tomatoes, baked with pesto cream sauce, parmesan</i>	
<b>roasted herb chicken breast</b>   470 CAL	15.75
<i>broccolini + lemon-dressed arugula</i>	
<b>spicy rigatoni a la vodka</b>   640 CAL	12.50
<i>rigatoni with classic vodka sauce, crushed red chili, fresh basil + parmesan cheese.</i>	
<i>add chicken</i>   110 CAL	3.50
<i>add shrimp</i>   130 CAL	8.50
<b>chimichurri steak*</b>   810 CAL	26.00
<i>grilled NY strip with spicy herb sauce, roasted fingerling potatoes, tomatoes + wilted kale</i>	
<b>maryland lump crab cakes*</b>   680 1070 CAL	25.00
<i>old bay tartar sauce + boardwalk fries or broccolini</i>	
<b>pan-seared salmon filet*</b>   730 CAL	19.50
<i>warm green beans, potatoes, mustard vinaigrette</i>	
<b>grilled eggplant parmesan</b>   550 CAL	15.00
<i>grilled eggplant layered with tomato sauce, ricotta, basil + parmesan, arugula salad</i>	

## SWEETS

<b>dark chocolate + sea salt cookie</b>   380 CAL	3.50
<i>ask for it warmed to order</i>	
<b>old-fashioned carrot cake</b>   560 CAL	5.75
<i>cream cheese frosting + candied walnuts with whipped ricotta</i>	
<b>key lime pie</b>   540 CAL	6.00
<b>warm caramel nut brownie sundae</b>   630 CAL	6.00

we proudly serve sustainably raised pork

## BEER 100-150 CAL

**regional craft**  
ipa | lager | pale ale | wheat 6.75

**always available**  
corona extra | heineken | stella artois 6.75  
samuel adams boston lager

budweiser | bud light | michelob ultra | miller lite 5.75

## WINE 130-200 CAL 6oz | 8oz

**sparkling | rose**  
mionetto prosecco d.o.c. brut nv, italy (187 ml only) 12.00  
a by acacia rose, usa 7.50 | 9.50

**white**  
brancott sauvignon blanc, new zealand 9.50 | 12.00  
clean slate riesling, germany 9.00 | 11.50  
tom gore chardonnay, usa 11.00 | 14.00  
tommasi "le rosse" pinot grigio, italy 9.50 | 12.00

**red**  
alamos malbec, argentina 11.00 | 14.00  
clos du bois merlot, usa 11.00 | 14.00  
estancia cabernet sauvignon, usa 11.00 | 14.00  
estancia pinot noir, usa 11.00 | 14.00  
19 crimes red blend, australia 10.50 | 13.50

Please ask your server for bottle prices

## COCKTAILS

## BISTRO | BAR

CLASSICS WITH A TWIST

**black cherry old-fashioned** | 210 CAL 10.00

maker's mark bourbon | demerara sugar | cherry bitters  
1806 style old-fashioned "No Muddled Fruit" crafted with  
Maker's Mark bourbon, demerara syrup, finished with  
cherry bitters + a Bordeaux cherry.

**southside** | 190 CAL 9.50

tanqueray gin | lime | sugar | mint  
A pre-Prohibition classic cocktail made popular at the  
"21 Club" in New York. A refreshing combination of  
Tanqueray® gin, citrus + a kiss of mint.

**whiskey buck** | 360 CAL 10.50

bulleit rye | lemon | ginger beer | angostura bitters  
Southern twist on a Dark + Stormy, highlighted with  
Bulleit high-rye whiskey.

**french 77** | 230 CAL 12.00

st-germain elderflower liqueur | bombay sapphire  
gin | lemon | prosecco  
A bright + floral take on the timeless classic created at  
"Harry's New York Bar" in Paris, France.

**coconut collins** | 210 CAL 10.50

absolut vodka | lemon | coconut water  
Refreshing + mindful concoction accentuated with nutrient-  
dense coconut water, nature's natural electrolyte beverage.  
Topped with toasted coconut.

**fresh margarita** | 210 CAL 11.00

patron silver tequila | lime | cane sugar  
Freshly squeezed lime juice, cane sugar + Patron  
Silver tequila.

**cucumber margarita\*** | 210 CAL 11.25

patron silver tequila | lime | cucumber syrup | cane sugar  
Freshly squeezed lime juice, cucumber syrup, cane sugar +  
Patron Silver tequila.

Please ask your server for our spirit selections  
Please order your food + beverages at the bar

2,000 calories a day is used for general nutrition advice, but calorie needs vary  
\*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk  
of foodborne illness  
additional nutrition information is available on request  
before placing your order, please inform your server if a person in your party has a food allergy

\*featured seasonal item