



# MENU

## STARTERS

Crab Cakes Bell Peppers, Chives, Remoulade Sauce	21
Miso Garlic Mussels Served with Toasted Focaccia	17
Cranberry Baked Brie Served With Crostini & Honey Drizzle	17
Chicken Wings Six wings, Honey BBQ or Garlic Parmesan	16 
Shrimp & Grits Served with a Cajun Cream Sauce	17
Grilled Shishito Peppers Tossed in Garlic Soy Sauce with Toasted Sesame Seeds	14 

## SOUP & SALAD

Clam Chowder	9 
Soup Du Jour	9
House Salad Mixed Greens, Cucumber, Shaved Carrots, & Pickled Red Onions, Champagne Vinaigrette	15 
Caesar Salad Focaccia Croutons & Shaved Parmesan	15
Arugula Caprese Salad Chilled Balsamic Blistered Tomatoes & Pearled Mozzarella with a Basil Vinaigrette	18 

### ADD - ON:

Chicken: 11      Salmon: 16

## ENTREES

Flat Iron Steak Chimichurri Sauce, Roasted Potatoes, & Brussel Sprouts	39 
Grilled Apple Butter Pork Chop Kale & Sweet Potato Hash	38 
Pulled Short Rib Mashed Potatoes, Spiced Carrots, & Au Jus	38 
Pan-Seared Salmon Quinoa, Spiced Carrots, Kale, & Coconut Milk	32 
Cavatappi Pesto Cream Sauce, Balsamic Blistered Tomatoes, Kale, Mushrooms, & Parmesan	26
Statler Chicken Brussel Sprouts, Mushrooms, & Herb Jus	29 
Seared Scallops Creamy Barley Risotto, Kale & Balsamic Blistered Tomatoes	42
Fish & Chips Coleslaw & Tartar Sauce	25
Epoch Burger Lettuce, Tomato, Smoked Cheddar & Garlic Aioli	19
Fried Chicken Sandwich Cheddar, Lettuce, Tomato & Dill Aioli	18

Ask your server about our weekly specials

Food disclaimer: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

\*A.5% fee applies when using a credit card for payment. Cash is accepted without this fee.