



Atwater's Salad 9

Field Greens, Goat Cheese, Toasted Pistachios, Caramelized Onions,
Raspberry Champagne Vinaigrette

Artisan Cheese and Charcuterie Plate 28

Hook's 7 Year Cheddar, Cypress Grove Humboldt Fog, Prosciutto Di Parma, Calabrese,
Gherkins, Honeycomb, Whole Grain Mustard, Grapes, Toast Points,
Marinated Olives, Pickled Raisins, Peppadew Peppers

Crab Cake 22

Spiced Napa Cabbage Slaw, Mango Chutney, Tobiko Caviar,
Dijon Aioli, Blood Orange Vinaigrette

Filet Mignon Bites Au Poivre 21

Peppercorn Encrusted Filet Mignon Bites, Cognac Honey Mustard Sauce, Arugula and Feta Salad

Crispy Brussel Sprouts 17

Chile Lime Yogurt, Goat Cheese, Candied Walnuts, Balsamic Reduction

Grilled Chicken Wings 21

Hoisin and Sesame Glazed Wings, Pickled Vegetables, House Blue Cheese Dressing

Smoked Turkey Avocado Sandwich 20

Smoked Applegate Farms Turkey Breast, Garlic Lemon Aioli, Arugula,
Aged White Cheddar, Tomato, Avocado, House Made Parmesan and Sea Salt Chips

House Ground Tenderloin Burger 22

Toasted Brioche Bun with House Fries

House Ground Beef Tenderloin Smash Burger 24

Pretzel Bun, Dijonnaise, Sliced Pickles, Caramelized Onions, American Cheese,
Steak Fries

All Foods Cooked with Clarified Butter, Olive Oil can be substituted
Gluten free Bread is available for \$4.00, some items contain nuts as noted

All Shared Plates Will Incur a \$5 Fee/Please refrain from cell phone use while in the dining room

Executive Chef Kevin Gillespie

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness"