

Atwater's

Artisan Cheese and Charcuterie Plate 28

Roelli Red Rock Aged Cheddar Blue, Vacherousse d'Argental Double Cream, France, Prosciutto Di Parma, Creminelli Calabrese, Gherkins, Honeycomb, Whole Grain Mustard, Grapes, Toast Points, Marinated Olives, Pickled Raisins, Peppadew Peppers

Crab Cake 23

Garlic Aioli, Cherry Tomato Feta Bruschetta, Basil Vinaigrette, Sea Salt

House Ground Tenderloin Burger 24

Toasted Brioche Bun with Lettuce, Tomato, Red Onion, Pickle Spear, House Fries

House Ground Beef Tenderloin Smash Burger 24

Toasted Brioche Bun, Dijonnaise, Sliced Pickles, American Cheese, Lettuce, Tomato, Red Onion, Pickle Spear, House Fries

Smoked Turkey Avocado Sandwich 21

Smoked Applegate Farms Turkey Breast, Garlic Lemon Aioli, Arugula, Aged White Cheddar, Tomato, Avocado, Sea Salt Kettle Potato Chips

Filet Mignon Bites Au Poivre 23

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

Crispy Brussels Sprouts 17

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

Buffalo Chicken Wings 21

Chefs Crudités, House Blue Cheese Dressing

Atwater's Salad 9

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

Caesar Salad 11

Pickled Red Onion, Herbed Croutons, Shaved Parmesan, Grated Cured Egg Yolk, Anchovy, Caesar Dressing

Tomato Basil Soup or Soup Du Jour 6

Executive Chef Kevin Gillespie

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

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