

# Atwater's

## **Atwater's Salad 9**

Field Greens, Feta 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

## **Jumbo Lump Crab Cake 23**

Bacon Date Chutney, Fried Lemon, Chili Lime Aioli, Port Reduction

## **House Ground Tenderloin Burger 22**

Toasted Brioche Bun with House Fries

## **Filet Mignon Bites Au Poivre 22**

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

## **Parmesan Garlic Grilled Chicken Wings 21**

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, Sea Salt Kettle Potato Chips

## **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***