



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