



FIRST THINGS FIRST

Burrata & Pistachio | 21

power greens, blackberry, chives, lemon herb oil

Herb-White Cheddar Biscuits | 16

roasted red pepper jelly

Sweet Potato & Gouda Balls | 17

prosciutto, kale, hazelnut

Chicken Barbeque Skewers | 15

marinated chicken thighs, pickled red onions, cilantro, sticky sauce

Quinoa & Pear Salad | 18

watercress, seeds cracker, parsnip-white balsamic vinaigrette

Duck Roll | 21

duck confit, shiitake mushrooms, cabbage, pickled vegetables
green onions, fresno, red sweet chili sauce

SANDWICHES & SPECIALTIES

sandwiches are served with house cut fries OR baby greens, tomato & cucumber with
lemon-poppy seed vinaigrette OR quinoa salad with pomegranate, walnut and winter greens pistou

Hawaiian Barramundi Sandwich* | 28

arugula salad, roasted tomato remoulade
served on focaccia bread

Stein's Burger* | 29

8-ounce angus beef, aged white cheddar
crispy fried onions
served on a shepherd roll

Ginger-Herb Chicken Sandwich | 25

watercress, apple-pear relish, brie
served on ciabatta

Braised Beef Mac & Cheese | 38

chile spice, cipolini onions
truffle, herb crumb

Caesar Salad | 18

asiago crouton, puttanesca

grilled chicken | 28 grilled shrimp | 30
ora salmon* | 35

Stein's Bacon Grilled Cheese | 28

jalapeno jam, whole wheat bread
served with tomato soup

Iberian Pork Belly | 29

stone ground white grits
brussels sprouts, radish, soft poached egg
pickled red onions

Ahi Tuna Rice Bowl* | 36

macadamia, avocado
pickled mango, cucumber, sushi-rice
green onions, furikake

Kung Pao Tempeh | 26

cabbage, red onion, radish, edamame,
citrus, carrot-ginger miso dressing, sesame

Grilled Shrimp Quesadilla | 28

sriracha gouda, guacamole
sour cream, lime

SER White Chili | 20

white beans, chicken, pasilla, cumin, cilantro, sour cream

Requests for split plates will incur a \$5.00 charge

**The state of Utah would like you to know that eating raw or partially cooked food can increase the risk of getting a food-borne illness*