

LIGHT LUNCH.....

WARM GARLIC BREAD	8	SIMPLE GREENS SALAD	9
		caraway vinaigrette, cracker	
SOUP OF THE DAY	8	CAESAR	9
		pecorino, anchovy, grilled crouton	
CHIPS AND DIP	9	ARUGULA DELICATA SALAD	15
sour cream, smoked onion jam		ricotta cheese, roasted squash,	
		bagna cauda vinaigrette, fried pecan	
CALAMARI	15		
pickled vegetables, mustard sauce		ENHANCE YOUR SALAD.....	
DIY SALMON LETTUCE WRAPS* GF	14	SALMON	8
avocado mousse, miso, pickled ginger,		CHICKEN BREAST	7
apple, sesame, and chillis		BEEF HANGER	11

ENTREES.....

ALL SANDWICHES SERVED WITH CHIPS OR SALAD

LOBSTER ROLL	25	HOT PASTRAMI	18
griddled bun, new bay aioli,		betta than NY	
pickles, lettuce			
SALMON RILLETE TARTINE	14	TURKEY AVOCADO SANDWICH	14
dill crème fraiche, poached egg,			
capers, hollandaise		MERCY CHEESEBURGER	18
CRAB CAKE SANDWICH	18	brisket & short rib, special sauce, cheddar,	
melon, pepper jelly, Old Bay aioli		bib lettuce, tomato, onion, pickle	
RATATOILLE GF V	16	REVIERE FARMS.....	
white beans, marinated artichoke, almonds		SERVED WITH FRIES	
NORWEGIAN SALMON* gf	27	8 OZ HANGER	29
tarragon potatoes, bacon		6 OZ FILET	38
poached asparagus, preserved strawberry		10 OZ NY STRIP	36
NICOISE SALAD gf	18	SIDES.....	
confit tuna, haricot vert, egg,		ROASTED BEETS gf	7
pickled onions, olives, thyme dressing		citrus, honey, beet molasses, avacado,	
SEABASS	28	blue cheese	
fregula pasta, confit tomato, fennel,		BRUSSEL SPROUT COLESLAW	7
hummus, chermoula, pine nuts		candied walnuts, pecorino, bacon	
		FRENCH FRIES	6

To support a livable wage for all of our staff, we add a 3% service charge to each check. This service charge is not intended to replace gratuity.



WINE BY THE GLASS

ASK ABOUT OUR RETAIL PRICED BOTTLE LIST

WHITE

DA LUCA, Prosecco, <i>Italy</i>	11
MUMM NAPA, Blanc Prestige, <i>CA</i>	12
CAROUSEL, Brut Rose, <i>France</i>	9
TORMARESCA, Rose, <i>Italy</i>	12
MONTEVINA, Pinot Grigio, <i>CA</i>	9
ERATH, Pinot Blanc, <i>OR</i>	9
CSM HORSE HEAVEN Sauv Blanc, <i>WA</i>	12
VILLA MARIA, Sauvignon Blanc, <i>NZ</i>	10
MULDERBOSCH Chenin Blanc, <i>S Africa</i>	11
L. JADOT, Chardonnay, <i>France</i>	10
LANDMARK, Chardonnay, <i>CA</i>	14

RED

TOAD HOLLOW, Pinot Noir, <i>Monterey, CA</i>	10
BANSHEE, Pinot Noir, <i>Sonoma County</i>	14
IRREVERENT, Red Blend, <i>Spain</i>	9
BAROSSA VALLEY, GSM Blend, <i>Australia</i>	9
BRADY, Petite Syrah, <i>Paso Robles, CA</i>	13
FOUR VIRTUES, Zinfandel, <i>Lodi, CA</i>	11
COLOME, Malbec Autentico, <i>Arentina</i>	9
NOBLE VINES 337, Cabernet, <i>Lodi, CA</i>	10
MERF, Cabernet, <i>Columbia Valley, WA</i>	12
SIENA, Sangiovese-Cabernet, <i>Sonoma, CA</i>	15
JUSTIN, Cabernet, <i>Paso Robles, CA</i>	16

BEER

TAP

BULL FALLS, NUT BROWN	7
<i>6.3% Wausau, Wisconsin</i>	
NEBUCHADNEZZAR DOUBLE IPA 10oz.	8
<i>8.5% Stockholm, Sweden</i>	
LAGUNITAS IPA	7
<i>6.2% Saint Paul, Minnesota</i>	
TIN WHISKERS WHEAT ALE	7
<i>5.4% Saint Paul, Minnesota</i>	
PIPE WORKS, 'LIZARD KING' PALE ALE	7
<i>6% Chicago, Illinois</i>	
TWO TOWNS, "OUTCIDER" UNFILTERED	7
<i>5.0% Corvallis, Oregon</i>	
FULTON 'PROPER PORTER'	7
<i>6.4% Minneapolis, Minnesota</i>	
SIX POINT, "THE CRISP" PILSNER	6
<i>5.4% Brooklyn, New York</i>	

BOTTLES

STELLA ARTOIS, EURO PALE ALE	7
SUMMIT, EPA	7
CORONA, PALE LAGER	7
BUDWEISER, LAGER	6
BUD LIGHT, LAGER	6
COORS LIGHT, LAGER	6
HEINEKEN, LAGER	6
SAM ADAMS LAGER	6
GUINNESS, DRY STOUT	7
SURLY IPA "FURIOUS"	8
ST. PAULI GIRL N.A.	5
SIX POINT SWEET ACTION	6
STRONGBOW, CIDER	5

COCKTAILS

MARGARITA	12
Sauza Reposado, Tattersall bitter orange, lime, house made agave, dashfire lime bitters	
BEE'S KNEES	12
Sundog Gin, lemon, roasted garlic & honey syrup, Dashfire spiced apple bitters	
KETEL ONE BLOODY MARY	12
BOTTOMLESS MIMOSA	14

Join us every Monday night

.... ALL YOU CAN EAT

NORTH AMERICAN CRAB

SO MUCH CRAB,
YOU'LL BEG FOR MERCY!

* items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

