SALAD AND VEGETABLES

Farmer's Market Soup — cup 6. / bowl 9.

Sheldon's Harvest Greens 7.
grain mustard / dry jack / hazelnuts

Beet Carpaccio 8.
smoked goat cheese / pistachio / creamy cider vinaigrette

Organic Butter Lettuce 9.
buttermilk / blue cheese / bacon / pickled onion

FISH AND SHELLFISH

Crudo of the Day 13.
daily preparation

Manila Clams 11.
chorizo / cilantro / focaccia

Decadent Deviled Eggs 9.
dungeness crab / caviar / mustard

MEAT AND CHARCUTERIE

Pork Cracklins 6.
house hot sauce / mustard aioli

Red Star Gumbo 7. / 10.
daily preparation

Oven Roasted Bone Marrow 9.
horseradish / herbs / pickled radishes

Baby Back Ribs 11.
honey-orange glaze / fennel slaw

SPIT ROASTED

Carolina BBQ Pulled Pork Sandwich 12.
cole slaw / mustard / potato salad

Pressed Pastrami Sandwich 15.
pickled cabbage / mustard / swiss cheese / fries

Ancho BBQ Half Chicken 19.
buttermilk / herbs / creamed corn

WOOD GRILLED

8 oz. Ground Chuck Burger 12.
bacon marmalade / blue cheese / fries

Wild Mushroom Veggie Burger 13.
arugula / roasted peppers / goat cheese / greens

All Natural Chicken Breast Sandwich 13.
mushrooms / gouda / honey mustard / caramelized onion / fries

Red Wine Marinated Beef Tenderloin Skewer 16.
arugula / apple / blue cheese / rosemary

Hawaiian Blue Shrimp 16.
warm kale / walnuts / lemon white anchovy dressing

6 oz. Hanger Steak 24.
spinach / roasted garlic / red wine sauce

BRICK OVEN

Red Star Mac & Cheese 15.
add house made sausage 18.

Dungeness Crab Cake 14.
fennel / black pepper butter

Smoked Chicken Salad 15.
hard boiled egg / corn / tomato / goat cheese / red onion / croutons

POTATOES AND GRAINS

Red Star Cornbread 6.
lavender honey / young greens

Whipped Potatoes 5.
butter / cream / chives

Bob's Red Mill Stone Ground Grits 9.
ham hock / wild mushrooms / red eye gravy

Red Star Mac & Cheese 5.
Oregon cheddar / elbow mac / breadcrumbs

Creole Potato Salad 6.

FROM THE GARDEN

Daily Harvest Vegetables 8.

Swiss Chard 7.
currants / chorizo / pistachios

Heirloom Summer Squash 7.
shallots / herb vinaigrette

Grilled Ear of Corn 7.
chili butter

BROWN BAG LUNCH

(includes cookie or brownie)

Smoked Chicken Salad 19.
farmer's market soup

Carolina BBQ Pork Sandwich 19.
green salad / baked beans

Wild Mushroom Veggie Burger 19.
farmer's market soup / green salad

Pressed Pastrami Sandwich 20.
farmer's market soup / creole potato salad

Executive Chef: Thomas Dunklin Sous Chefs: Kyle Rourke / Jake Mickelson

Large Parties are Always Welcome

a service sharge of 18% will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness