

SMALL PLATES

- Penn Cove Mussels IPA, ginger, garlic, crusty bread 6.
Halibut Ceviche avocado, lime, quinoa crackers 6.
Pork Shoulder ancho-coffee glaze, lentils, pickled peppers 8.

SALADS

- Sheldon's Greens dry cherries, hazelnuts, gouda, mustard vinaigrette 8.
Beet Carpaccio goat cheese, pistachio, micro greens, green goddess 10.
Butter Lettuce Wedge bacon, pickled onion, blue cheese dressing 10.
Warm Spinach spring onion, poached egg, roasted garlic, humboldt fog 10.

FARM FRESH SIDES

- Rapini chile flake, garlic, lemon aioli 8.
Roasted Beets pecan-arugula pesto, fresh horseradish 8.
Whipped Yukon Potatoes chives, butter, cream 6.
Daily Harvest Vegetable 7.

LARGE PLATES

- Roasted Spring Vegetables chickpea cake, harissa, arugula 18.
Tofu "Scallops" yellow split pea, rapini, coriander vinaigrette, greens 18.
Alaskan Halibut caperberry, artichokes, cardoon, tomato rouille, crostini 30.
Maple Brined Idaho Trout barley, fava bean, carrots, black tea broth 24.
Brick Chicken pearl onions, snap peas, chard, mustard, bread crumbs 20.
Seared Pork Chop braised cabbage, apples, herb salad, scallion purée 24.
Smoked Brisket mustard-ginger coleslaw, beer battered onion rings 23.

WOOD GRILLED STEAKS

- 8 oz. Prime Sirloin long beans, candied bacon, potato, chimichurri 23.
12 oz. Rib Eye onion jam, blue cheese, whipped potato, worcestershire 28.
13 oz. Strip Loin asparagus, steak fries, guajillo chile béarnaise sauce 29.
6 oz. Filet Mignon braised chard, farro, red wine sauce 30.

DAILY CHEF'S DINNER 35.

*choice of starter, daily entrée
served with seasonal sides,
and red star s'more*

Monday

Meatloaf

Tuesday

Baby Back Ribs

Wednesday

48 Hour Short Rib

Thursday

Grilled Spiced Flank Steak

Friday

Buttermilk Fried Chicken

Saturday

Rotisserie Prime Rib

Sunday

Fisherman's Stew

LARGE PARTIES ARE ALWAYS WELCOME

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

Please advise your server of any food allergies prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Executive Chef: Kyle Rourke

Sous Chefs: Jake Mickelson and Gonzalito Pacheco