

Sandwiches

B. A.T.

Applewood Smoked Bacon, Arugula & Roast Tomatoes
With Honey Mustard Dressing on Ciabatta Bread
10

Caprese Panini

Fresh Mozzarella, Pesto & Roast Tomato
With Arugula & Balsamic Vinaigrette on a Baguette
10

Vietnamese Banh Mi

Char Grilled Chicken Breast, Avocado, Cucumber
Carrot Ginger Kimchee, Scallions, Cilantro & Sesame
Ginger Vinaigrette on a Baguette
11

Sriracha Pulled Pork

Sriracha Hot Sauce Spiked Slow Braised Pulled Pork
& Creamy Coleslaw on a Toasted Kaiser Roll
11

The Burger

Char Grilled Angus Beef on a Toasted Kaiser Roll
With Lettuce, Roast Tomato, Red Onion & Pickles
11

*Add: Spurbeck's Cheddar, Parmesan, Fresh Mozzarella
Gorgonzola, Goat Cheese, Herb Sautéed Mushrooms
Avocado or Bacon
2ea.*

House Favorites

Fish Tacos

Beer Battered Wild Atlantic Cod, Roast Corn Salsa
Lettuce, Roast Tomato & Avocado in Flour Tortillas
with Chipotle Aioli & Lime
12

Sesame Noodle Salad

Udon Noodles, Arugula, Cucumber & Scallions
With Sweet Tamari, Fried Shallots, Pickled Ginger
& Sesame Ginger Vinaigrette
12

Chicken Caesar Salad

Romaine Lettuce, House Croutons & Parmesan
Tossed in our Lime Caesar Dressing & Topped
With Char Grilled Chicken Breast
14

Eggplant Parmigiana

With Fresh Mozzarella, Caper Marinara
Pesto & Mascarpone
14

Fish & Chips

Beer Battered Wild Atlantic Cod
French Fries, Creamy Coleslaw, Lemon & Tartar Sauce
16

Sides & Extras

French Fries 3 Sweet Potato Fries 4
Curry Shallot Braised Cauliflower 4
Bread & Butter 3 Basmati Rice 2
Kid's Penne Pasta Alfredo 6

House Green Salad

With your choice of our House Made Dressings
*Balsamic Vinaigrette, Honey Mustard
Sesame Ginger or Lime Caesar*
4

Caesar Side Salad

Romaine Lettuce, House Croutons & Parmesan
Tossed in our Lime Caesar Dressing
5

Today's Soup

Cup 6 Bowl 8

Appetizers

Flash Fried

Shishito Peppers
With Sea Salt & Lemon
7

Fingerling Potato Fries

With Chipotle Aioli Dip
9

Beet, Apple & Endive

House Pickled Beets, Green Apple & Belgian Endive
With Goat Cheese, Rosemary Candied Walnuts
& Balsamic Vinaigrette
9

Wild Shrimp Rice Noodle Fritters

Habanero Cream Cheese Stuffed
With Mango Lime Salsa
11

Leeky Alsatian Bacon Tart

Pernod Creamed Leeks & Bacon
On a Flaky Pastry Crust
11

Thai Wings

Chili Lime Tossed Deep Fried Chicken Wings
With Thai Coconut Curry, Fried Shallots
Scallions, Cilantro & Lime
12

Curry Leaf Scallops

Curry Leaf Butter Broiled Sea Scallops
With Red Lentil Dal, Cilantro Coconut Mint Hari
Tamarin Syrup & Poppadom Crumbs
14

Entrees

Thai Duck Leg

Star Anise Duck Leg Confit
Thai Coconut Curry, Carrot Kimchee
Toasted Peanuts & Basmati Rice
19

Tipsy Potted Pig

Chipotle Pulled Pork, Calvados Roast Chestnut Hash
With Creamy Penne Pasta Alfredo & Arugula
19

Chicken Tikka Masala

Yogurt Marinated Char Grilled Chicken
In Tomato Curry Cream with Curry Shallot Braised
Cauliflower, Basmati Rice & Red Lentil Shallot Dal
19

Beef Short Ribs Rendang

Slow Braised in Indonesian Coconut Curry
With Belgian Endive, Avocado, Tamarin & Basmati Rice
20

Jamaican 24 Hour Slow Roast Goat Curry
Whole Coconut Milk Roast Goat, Served off the Bone
With Sweet Plantain, Roast Corn Salsa & Basmati Rice
22

Salmon Sesame Noodles

Sake & Sesame Seared Wild Alaskan Coho Salmon
With Sesame Udon Noodle, Arugula, Cucumber Salad
Sweet Tamari, Fried Shallots & Pickled Ginger
24

Moroccan Saffron Lamb Tagine

An Aromatic Mildly Spicy Lamb Stew
With Kalamata Olive, Golden Currant Gremolata
Toasted Almonds, Basmati Rice & Za'atar
26

Steak Frites

Char Broiled, Onion Confit, Bistro Filet
Herb Sautéed Mushrooms, French Fries & Rosemary Butter
29