

## SMALL PLATES

<b>Soup of the Day</b>	9	<b>Blackened Bison Tips</b>	15
<i>Slow cooked in a rich broth with fresh herbs, sub GF bread \$3</i>		<i>Red wine butter, arugula, garlic crostini, sub GF bread \$3</i>	
<b>Garden Greens GF</b>	9	<b>Roasted Brussel Sprouts GF</b>	13
<i>Lemon vinaigrette, spicy cashews, white cheddar, pickled green beans</i>		<i>Lemon vinaigrette, asiago, crushed red pepper</i>	
<b>Bread Basket</b>	9	<b>Fingerling Potatoes GF</b>	9
<i>A sampling of our house-made breads with black pepper honey butter</i>		<i>Shaved onion, white cheddar cheese, spicy ketchup</i>	
<b>Quinoa and Arugula GF</b>	12	<b>Salmon Poke * GF</b>	18
<i>Red wine vinaigrette, pickled red onions, fresh mozzarella, arugula, candied pecans</i>		<i>Ginger, garlic, shaved onion, sea asparagus, steamed rice, furikake, nori</i>	

## ENTREES

<b>Blackened Bison Tenderloin Tips *</b>	28	<b>Chef's Choice</b>	
<i>Seared with red wine butter, roasted fingerling potatoes, roasted garden vegetables, garlic crostini sub GF bread \$2</i>		<i>Our chef's daily inspiration(s)</i>	
<b>Cashew Stir Fry GF, vegan</b>	18	<b>Pan Seared Salmon * GF</b>	28
<i>Shaved onion, red peppers, broccoli, carrots, sea asparagus, spicy cashews, ginger, garlic, steamed rice, add chicken \$3</i>		<i>Black pepper honey crusted, served over steamed rice with sauteed arugula and red bell peppers, sea asparagus as available</i>	
<b>Nutty Vegan Flat Bread</b>	17	<b>Farmers Flat Bread</b>	19
<i>Arugula pesto, red peppers, vegan mozzarella, house roasted spicy cashews, garden greens salad, sub GF bread \$2</i>		<i>House cured ham, bacon, San Marzano tomato sauce, mozzarella, shaved onion, crushed red pepper, garden greens salad, sub GF bread \$2</i>	

\* These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk of foodborne illness. We strive to accommodate all dietary restrictions. Ask about vegan and vegetarian substitutions. Please advise us of food allergies.