



HARVEST & TIDE

— A TABLE SET BY THE LAND AND THE SEA —

SOUP

MUSHROOM & BRIE \$12
roasted wild mushroom soup, creamy brie, fresh herbs, toasted ciabatta crostini. Cabernet Sauvignon.

SALADS

FALL HARVEST SALAD \$16
spinach, roasted butternut squash, pomegranate arils, pistachios, apple cider-plum vinaigrette. Grüner Veltliner

BURRATA SALAD \$16
arugula, seasonal berries, creamy burrata, ciabatta crostini, blackberry vinaigrette. Augustine Herman Rosé

CLASSIC CAESAR SALAD \$14
crisp romaine, house Caesar, basil, shaved Parmesan, toasted croutons. Sauvignon Blanc

BEET SALAD \$16
field greens, roasted beets, goat cheese, pecans, bacon, shallots, spiced rum vinaigrette. Cabernet Franc

APPITIZERS

BAKED BRIE BITES \$14
Creamy brie wrapped in puff pastry, paired with wild berry coulis, fresh fruit, yogurt, and sourdough crostini

CRAB & STRACCIATELLA DIP \$22
Lump crab folded with stracciatella, ricotta, and cream cheese, blended with spinach and applewood-smoked bacon, served with crispy fried naan.

TEMPURA SHRIMP \$16
Lightly battered shrimp with toasted sesame, Asian-braised cabbage, and a sweet Thai chili glaze

SANDWICHES

**served with fries & house-made pickles*

CRAB CAKE SANDWICH \$24
Broiled crab cake, lettuce, tomato, onion, tartar sauce, on a brioche roll

TURKEY CRANBERRY \$18.50
Oven roasted turkey, sharp white cheddar, cranberry mustard, scallion aioli, arugula, served on naan bread

LAMB BURGER \$22
Juicy lamb burger, topped with bacon onion jam, triple cream brie, balsamic apple, purple cabbage slaw, served with truffle fries

SALMON BLT \$23
Seared salmon, applewood smoked bacon, lettuce, tomato, creole remoulade served on toasted brioche roll

BREAKFAST

*, *served with homefries and your choice of meat*

CHEESE OMELETTE* \$14
3 eggs, blended aged cheese

WEASTERN OMELETTE* \$16
3 eggs, mélange peppers, ham, cheddar cheese

CRAB & SWISS OMELETTE* \$19
3 eggs, sauteed asparagus, finished with Swiss cheese

CREAM CHIPPED BEEF \$18
House made Belgian waffle smothered with chipped beef gravy

EGGS BENEDICT \$17
Perfectly poached eggs, Canadian bacon on toasted English muffins, finished with our house-made hollandaise

3 EGGS YOUR WAY \$14

Choice of Sides
Ham (Canadian Bacon) | Bacon | Sausage | Homefries | Scrapple