

FRESH SHEET

OUR SPECIALS CHANGE OFTEN, SO INDULGE WHILE YOU CAN

FLATBREAD

FIGS & HAM | 16

HOUSE MADE RED CHILI SAUCE, BRIE CHEESE & FRESH FIGS, TOPPED W/ARUGULA, ROASTED PISTACHIOS & DRIZZLED W/CARAMEL SAUCE

SALAD

FALL SALAD | 13

BABY SPINACH, FENNEL, GRILLED NECTARINES, CRISPY PROSCIUTTO & MARCONA ALMONDS TOSSED IN A HONEY CHAMPAGNE VINAIGRETTE

TAPAS

PIMENTO CHEESE | 8 V

SERVED W/HOUSE MADE CRACKERS

GRILLED VEGETABLES | 10 V

SERVED W/GARLIC AIOLI, PARMESAN & PEPITAS

ENTRÉES

BRAISED SHORT RIBS | 38

SERVED ON A VANILLA YAM PURÉE W/GRILLED SEASONAL VEGETABLES & PARMESAN

GRILLED FRENCH PORK CHOPS | 27

SERVED W/A RED WINE REDUCTION DRIZZLE, CRISPY BRUSSELS SPROUTS W/BACON & HOUSE MADE GARLIC MASHED POTATOES IN A VALDEON BLUE CHEESE SAUCE

DESSERT

TIRAMISU | 9 V

SPICY
FAVORITES
VEGETARIAN



FEATURED WINES

SAUVIGNON VOUVRAY | 10 / 38
CHENIN BLANC: LOIRE VALLEY, FRANCE

SLEIGHT OF HAND | 10 / 38
RED BLEND: COLUMBIA VALLEY, WA

*ASK ABOUT RETAIL WINES TO-GO

HANDCRAFTED COCKTAILS

SAGELAND | 15
INFUSED SAGE LARCENY BOURBON, ANCHO REYES CHILE LIQUEUR, CREME DE FRAMBOISE, INFUSED VANILLA SIMPLE SYRUP, ORANGE BITTERS & EGG WHITE

ALL OF OUR CAREFULLY CRAFTED COCKTAILS ARE MADE WITH THE FINEST LIQUORS, HOUSE MADE INFUSIONS AND FRESH INGREDIENTS.