

## SHORT CUTS

### SMALL PLATES AND SHAREABLES

<b>CHEFS BOARD</b>	<b>28</b>
prosciutto di parma, soppressata, hummus, Drunken Goat, whipped feta, peppadew peppers, mixed olives, baguette	
<b>THAI BEEF LETTUCE WRAPS (GF)</b>	<b>19</b>
marinated beef tenderloin, hoisin bbq, toasted peanuts, tahini vinaigrette, sweet chili dipping sauce	
<b>FRESH OYSTERS* (GF)</b>	<b>4ea</b>
lemon, cocktail sauce, champagne-citrus mignonette	(min 3)
(add caviar - 10gram tin \$20 / 28gram tin \$50)	
<b>LAMB MEATBALLS (GF)</b>	<b>16</b>
oregano marinated eggplant, minted yogurt, simple tomato sauce (add baguette \$2.50)	
<b>TUNA POKE*</b>	<b>18</b>
marinated tuna, yuzu aioli, avocado, lavosh	
<b>SHORT RIB SLIDERS (3)</b>	<b>16</b>
braised short rib, smoked gouda, roasted garlic aioli, arugula	
<b>CLASSIC HUMMUS (VEGAN)</b>	<b>15</b>
marinated veggies, herbed feta, warm naan (add crudite \$3.50)	
<b>PIMIENTO CHEESE (GF)</b>	<b>14</b>
Southern style with house pickles, watermelon radish, potato chips, crudité	

## ROUGH CUTS

<b>SIMPLE SALAD (GF/AVAIL VEGAN)</b>	<b>10</b>
arugula, pistachios, parmesan, sherry vinaigrette	
<b>WINTER CHOPPED SALAD (GF/ AVAIL VEGAN)</b>	<b>16</b>
winter greens, cabbage, sweet potatoes, parsnips, chopped cashews, goat cheese, pickled red onion, turmeric vinaigrette	
<b>ROASTED CARROT &amp; AVOCADO SALAD (AVAIL VEGAN)</b>	<b>15</b>
apple cider vinaigrette, toasted seed mix, focaccia croutons, organic greens, Greek yogurt	
<b>B&amp;B CAESAR</b>	<b>19</b>
beets, blue cheese, shredded kale, crushed red pepper, classic Caesar, parmesan, croutons	
<b>FIRECRACKER SHRIMP SALAD (GF)</b>	<b>18</b>
mixed greens, cabbage, roasted corn, spicy shrimp, avocado, pickled onion, dirty ranch	
<b>CHICKEN SALAD (GF)</b>	<b>17</b>
pulled chicken salad, Waldorf style with mustard aioli, grapes, apples, pecans, organic greens, poppy seed vinaigrette	

#### ADD TO ANY SALAD:

GRILLED CHICKEN (+6) SEARED SALMON FILET (+12) SALMON CAKE (+6) FALAFEL BLACK BEAN PATTY (+4) HUMBOLDT FOG GOAT WEDGE (+6.5) BEETS (+3) TUNA POKE (+12) SPICY SHRIMP (+12)



## HANDHELDS

all handhelds available on gluten free bread (+\$1)

#### SIDE CHOICES WITH SANDWICHES

- SIMPLE SALAD (\*CONTAINS NUTS)
- QUINOA SALAD
- DENVER CO POTATO CHIPS
- TRUFFLE CHIPS (+3)
- CUP TOMATO BASIL OR SOUP OF THE DAY (+3)

<b>FALAFEL PATTY MELT (OR LETTUCE WRAP) (AVAIL VEGAN)</b>	<b>14</b>
chick pea and black bean patty, goat cheese, hummus, pickled onion, avocado, tzatziki, grilled naan	
<b>HOT ITALIAN</b>	<b>16</b>
smoked ham, hot soppressata, provolone, banana peppers & onion, herbed aioli, hoagie	
<b>TRUFFLED EGG SALAD</b>	<b>15</b>
truffled & deviled egg salad, roasted tomatoes, arugula, toasted sourdough	
<b>GROWN UP GRILLED CHEESE</b>	<b>16</b>
mozzarella, pimiento, cheddar, tomato, bacon	
<b>CHICKEN PANINI</b>	<b>18</b>
grilled chicken, Calabrian chili aioli, herbed feta, pickled red onion, arugula, focaccia	
<b>CHICKEN SALAD SANDWICH</b>	<b>17</b>
toasted grain bread, L.T.O., house pickles	
<b>SALMON BURGER "CLUB"</b>	<b>16</b>
bacon, avocado, dirty ranch, lettuce, tomato, toasted bun	
<b>PIMIENTO CHEESESTEAK</b>	<b>18</b>
shaved NY strip, melted gruyère, pimiento cheese, grilled peppers & onions, toasted hoagie	

## BRUSCHETTA

all bruschetta available on gluten free bread (+\$1)

<b>CAPRESE</b>	<b>13</b>
pesto, bacon, arugula, tomato, balsamic	
<b>BLACK PEPPER GOAT CHEESE</b>	<b>14</b>
crushed marcona almonds, peppadew pepper salsa, chili honey, pomegranate seeds	
<b>TRUFFLED &amp; DEVILED EGG SALAD</b>	<b>13</b>
worcestershire aioli, chimichurri, parmesan (add bacon \$2)	
<b>PARMA &amp; GOAT</b>	<b>13</b>
prosciutto, goat cheese, pistachios, balsamic glaze	
<b>SMOKED SALMON TOAST</b>	<b>14</b>
horseradish cream, lemon-caper vinaigrette, dill	
<b>THE MED</b>	<b>14</b>
artichoke, whipped goat cheese, onion, parsley, lemon, balsamic drizzle	
<b>BEEF &amp; BLUE</b>	<b>15</b>
filet mignon, blue cheese crumbles, zhough, lemon	

## UPPER CUTS

Large plate entrées inspired by this season's highlights from our very own CUT meat & Seafood Market

<b>GINGER TUNA POKE BOWL (GF)</b>	<b>28</b>
seaweed salad, rice, avocado, sriracha aioli	
<b>DRUNKEN GRAIN BOWL (GF)</b>	<b>22</b>
quinoa, butternut squash, roasted beets & carrots, parsnips, feta, pepitas, avocado-lime-coriander vinaigrette	
<b>HUNGARIAN GOULASH</b>	<b>26</b>
stewed beef, onions, carrots, spaetzle	
<b>SCOTTISH SALMON (GF)</b>	<b>29</b>
miso glaze, baby carrots, broccoli, wild rice	

## SIDE DISHES

<b>BAKED MAC N' CHEESE</b>	<b>12</b>
<b>ROASTED HEIRLOOM CARROTS</b>	<b>6</b>
apple cider vinaigrette, greek yogurt, toasted seed mix	
<b>ROASTED ASPARAGUS</b>	<b>8</b>
crispy prosciutto, lemon zest, parm	
<b>TOMATO BASIL SOUP</b>	<b>cup 6/bowl 8</b>
*topped with bourbon bacon jam	
<b>SOUP OF THE DAY</b>	<b>cup 6/bowl 8</b>



Meat & Seafood provided by CUT Meat and Seafood Market

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

