
STARTERS

Yesterday's Soup	\$6.00
House-smoked salmon deviled eggs, pickled red onions*	\$10.00
Campo Lindo chicken liver pâté, pickled plums, house crackers*	\$9.00
Bowl o' mussels*	\$10.00
- Shallot, chicken stock, lemon	
- Celery, celery seed, white wine	
House made pretzel sticks, house smoked gouda sauce OR cherry mustard..	\$6.00
Arugula, white beans, olive, feta, extra virgin olive oil	\$7.00
Baby hearts of romaine, green goddess, pretzel croutons, house bacon	\$7.00
Roasted mushrooms, smoked paprika aioli.....	\$8.00

SANDWICHES

Open faced smoked chicken salad, griddled farm bread, arugula	\$12.00
Cheeseburger, house-made pickles and fries*	\$12.00
- "Stuff burger" with mushrooms, house bacon, egg?	\$14.00
Pork BIGwich, tangy BBQ sauce, crispy onions and fries	\$12.00

MAIN PLATES

Spaghetti and fresh clam sauce, white wine, garlic	\$23.00
Basted beef, creamy mashed potatoes, spicy creamed corn	\$26.00
Skuna Bay Salmon, creamed broccoli, yellow squash, pine nuts	\$25.00
Campo chicken, polenta fries, buttery beans, sundried tomato pesto	\$25.00
Chef's vegan or vegetarian – what don't you like? We'll take it from there!	\$18.00
Seared trout, French beans, almond sauce, roasted pepper puree.....	\$24.00
Roasted lamb leg, eggplant puree, Moroccan carrots, sumac.....	\$26.00

All side dishes - \$5.00

Fried cauliflower, walnut-miso	Boulevard Pale Ale mac n' cheese w/ bacon
Sautéed veggies	House fries and ketchup

DESSERTS

Crème brûlée.....	\$6.00
Cake	\$6.00
Tart	\$6.00
Cheesecake	\$6.00
Chocolate ganache, Dark Truth stout caramel	\$6.00
Cheese board, house crackers and preserves.....	\$6.00 / \$10.00

Thank you to our local purveyors!

Campo Lindo, the Roasterie, Boulevard Brewing Company, City Bitty Farm,
Broadmoor Urban Farm, Simply Food

*Food can be cooked to order. Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness.

Please let your server know if you have any allergies or prefer lower sodium

**Every Monday and Tuesday 1/2 off wine bottles
and 3 courses for \$35!**