
STARTERS AND SHARE-ABLES

Yesterday's Soup	\$6.00
House-smoked salmon deviled eggs, pickled red onions*	\$10.00
Bowl o' mussels*	\$10.00
- House bacon, mustard greens, cider	
- Root vegetables, green onion cream	
Arugula, frisee, pomegranate, butternut, Edgewood Creamery Ozark blue...\$7.00	
Baby hearts of romaine, green goddess, pretzel croutons, house bacon	\$7.00
- Either salad with chicken, griddled tofu or smoked salmon.....	\$11.00
Roasted mushrooms, smoked paprika aioli.....	\$8.00
Cheese board, house crackers and preserves.....	\$6.00 / \$10.00

ALL DAY DISHES

Scrambled tofu, roasted seasonal veggies, Tuscan fries (vegan)	\$8.00
Breakfast Pot Pie, puff dough, veggie frittata, mushroom-thyme gravy	\$10.00
Egg Sammy* - bacon, gruyere, lettuce and smoky aioli.....	\$9.00
The Rittenhouse* - O.M. eggs, peppers, onions, corn muffin, pale sauce ..	\$10.00
Griddled polenta, tomato-mushroom ragu, gorgonzola, sunny egg*	\$10.00
- Add braised pork	\$4.00
Open faced smoked chicken salad sandwich, greens	\$12.00
Cheesburger*with house-made pickles and fries	\$12.00
- "Stuff burger*" with mushrooms, house bacon, egg?	\$14.00
Garganelli pasta, short ribs, tomato, red wine, goat cheese	\$22.00
Skuna Bay Salmon, sweet potatoes, pickled vegetables, cider	\$25.00
Steak Frites - herb butter, broccolini	\$27.00
Chef's vegan or vegetarian – what don't you like? We'll take it from there!	\$18.00

All side dishes - \$6.00

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

*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