

STARTERS

- Soup of the Day** chef's selection of the day 6.50
- Chicken Tortilla Soup** tomatoes, corn, chilies, cheese, avocado, cilantro, fresh lime 7.50 *gf*
- Cider Beet Salad** artisan lettuces, spiced pecans, goat cheese, citrus vinaigrette 9.50 *gf*
- Chopped Salad** romaine, tomato, avocado, carrots, blue cheese, prosciutto, scallions, egg, cucumber dill 9.50
- Artisan Lettuce Salad**, tomatoes, blue cheese, white balsamic vinaigrette 7.50
- Tempura Calamari** ginger - soy glaze, diced red bell peppers, sesame seeds, serranos 11.50

ENTREE SALADS

- Tuna Niçoise** grilled ahi tuna, artisan lettuce, fingerling potatoes, haricot verts, black olives, tomatoes, egg, champagne vinaigrette* *gf* \$14.50
- Maple Grilled Salmon** Scottish salmon, lettuce, sweet potato chips, avocado, peppers, lime vinaigrette* 13.50 *gf*
- Old Bay Crab Cake** saltine crust, artisan lettuce, tomatoes, avocado, goat's cheese serrano dressing 13.95
- Grilled Chicken** artisan lettuce, nappa cabbage, carrots, peppers, wonton crisp, sesame vinaigrette 13.50
- Steak Salad** grilled USDA Prime sirloin, Artisan lettuce, grilled portabellas, red onion, tomatoes, blue cheese, white balsamic vinaigrette* 14.50

ON A ROLL

- Fried Chicken Sandwich** Fried Chicken Breast, Old Bay Mayonnaise, House made Pickles, H&F Bun* 11.95
- Meatball Hero** beef & veal meatballs, Italian herbs, melted mozzarella, San Marzano tomato sauce 10.95
- Blackened Mahi Mahi Tacos** spicy red cabbage, yogurt citrus sauce, flour tortillas* 11.95
- Roasted Turkey Club** roasted turkey, toasted rye, lettuce, tomato, onion, bacon, provolone, garlic sage aioli 11.95
- Triple B Burger** painted hills beef, applewood bacon, balsamic onions, sharp cheddar, lettuce, tomato* 11.95

ALL SANDWICHES SERVED WITH A CHOICE OF SIDE

PASTA

- Apple & Sausage Ravioli** browned butter cream, crisped sausage, sage, apple cider drizzle 14.75
- Beef Bolognese** painted hills beef, tagliatelle pasta, shaved parmesan 15.25
- Shrimp Linguini** wild gulf jumbo shrimp, spinach, tomatoes, spicy white wine broth 15.75
- Eggplant Lasagna** eggplant, zucchini, and spinach, with ricotta and fresh basil, fire roasted tomato sauce 15.00

ENTREES

- Noodle Bowl** rice noodles, shrimp, chicken, serranos, baby bok choy, Chinese five spice chicken broth* 13. *gf*
- Steak Frites** grilled USDA Prime Sirloin, parmesan pommes frites, herb butter* 16.50. *gf*
- Herb Grilled Chicken** purple rice, haricot verts, roasted lemon jus 14.75 *gf*
- Salmon Thai** salmon wrapped in rice paper, cilantro basil pesto, spicy citrus ponzu, rice, baby bok choy* 14.25
- Vegetable Plate** Selection of any four sides below 13.50 *gf*

SIDES

- | | | |
|-----------------|-------------------------|----------------------------|
| Haricot Verts | Cucumber & Tomato Salad | Black Beans & Rice |
| Sautéed Spinach | Housemade French Fries | Penne, Tomato & Mozzarella |
| Baby Bok Choy | Fresh Fruit Salad | Pasta Salad |

Vegetables sautéed with olive oil & garlic / steamed upon request.

We proudly serve Holeman & Finch Artisan Bread upon request. 

*ADVISORY: CONSUMING RAW OR UNCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



Champagne & Sparkling	Domaine Chandon Brut, Napa Valley, NV (split)	13.50
	Casalnova Prosecco, Veneto, Italy, NV (split)	12.50
	Domaine Chandon Brut, Napa Valley, NV (375 ml)	27.
	Veuve Clicquot Brut, France, NV (375 ml)	52.
	Gruet Brut Rose, New Mexico NV	39.
	Zardetto, Prosecco, Veneto NV	36.
	Roederer Brut, Anderson Valley NV	45.
	Möet & Chandon "Imperial", Epernay, France, NV	75.

Riesling	Urbans-Hof QBA, Mosel 2015	9.50 / 38.
	Dr Loosen Dry Rielsing, Mosel 2014	9.75 / 39.

Sauvignon Blanc	Fournier Sancerre, Loire Valley 2015	11.50 / 46.
	Nobilo "Icon", Marlborough 2015	9.75 / 39.
	Phiffer Pavitt, Date Night, Napa 2015	12.00 / 48.
	Allan Scott, Marlborough 2016	39.
	Groth, Napa Valley 2015	49.
	Greywacke, Marlborough 2015	38.
	Cakebread, Napa Valley 2014	58.
	Château Gravelle-Lacoste, Graves Blanc 2014	36.

Pinot Grigio	Bollini, Trentino 2014	9.25 / 37.
	King Estate Pinot Gris, Oregon 2015	9.75 / 39.

Rose	Le Cengle, Côtes du Provence 2015	9.50 / 38.
	Scalabrone, Bolgheri 2015	9.50 / 38.
	Artazuri Grenache Rosado, Navarro 2015	32.
	Tiger Mountain, Tiger, Georgia 2015	11. / 44.

White Varietals	Dopff & Irion Gewurztraminer 2014	10.25 / 41.
	Conundrum, California 2014	12.75 / 51.
	Miner Viognier, Simpson Vineyard 2014	34.
	Suavia Soave Classico, Veneto 2014	34.
	Allegrini Vermentino, Bolgheri 2013	34.

Chardonnay	Hess Select, California 2014	8.00 / 32.
	Custard, Sonoma Valley 2015	9.75 / 39.
	Moillard Hautes Côte de Nuits 2014	11.75 / 47.
	Newton, Napa Valley 2015	11.75 / 47.
	La Crema, Sonoma Coast 2015	12.25 / 49.
	Beringer Luminus, Napa Valley 2014	45.
	Freemark Abbey, Napa Valley 2014	55.
	Shafer, Red Shouder Ranch, Napa 2014	95.

TAP

Guinness Stout Dublin 4.1% abv	\$6.50
Scofflaw Double Jeopardy Imperial IPA Atl. 10% abv	\$7.50
Sweetwater 420 Pale Ale Atlanta, GA 5.7% abv	\$6.50
Terrapin Hopsecutioner Athens, GA 7.3% abv	\$6.50
Stella Artois Lager Belgium 5.2% abv	\$6.50
Burnt Hickory Ezekiel's Wheel Kennesaw, GA 6.5% abv	\$7.50
Weihenstephaner Hefeweizen Germany 5.4% abv	\$6.50
Scofflaw Sucker Punch IPA Atlanta 7.2% abv	\$7.50

LAGERS (bottles)

Brooklyn Lager	5.50
Stiegl Lager	5.50
Sessions Lager	4.95
Yeungling Lager	4.25
Amstel Light	4.95
Bud/Bud Light	4.25
Miller Lite	4.25
Peroni	5.25
Michelob Ultra	4.25
Corona	4.95

ALES (bottles)

Dogfish 60 Minute IPA	5.25
New Holland Hoptronix IPA	7.50
New Belgium Fat Tire Amber Ale	4.95
Sierra Nevada Pale Ale	5.25
Strongbow Cider	5.25
Estrella Damm, 5.50	gf
St Pauli Non Alcoholic.	4.95

Merlot

Chateau St. Michelle, Washington 2014	10.75 / 43.
Pride Mountain Vineyards, Napa/Sonoma 2013	92.

Syrah

Les Trois Couronnes, Côtes Du Rhone 2014	9.25 / 37.
Klinker Brick "Farrar", Lodi 2014	11.75 / 47.
Spellbound Petite Syrah, Lodi 2014	9.75 / 39.
Frias Family Vineyard, Napa Valley 2012	63.

Pinot Noir

Carmenet, California 2015	8.00 / 32.
La Crema, Sonoma Coast 2014	13.75 / 55.
Rodney Strong, Russian River Valley 2014	11.00 / 44.
Meiomi, California 2015	11.75 / 47.
Montinore Estate, Willamette Valley 2014	12.00 / 48.
Patricia Green, Balcombe, Willamette Valley 2015	68.
Etude Grace Benoist Ranch, Carneros 2014	62.
Cherry Pie, Stanley Ranch, Los Carneros 2013	17.00 / 68.
Lucia, Santa Lucia Highlands 2013	76.
Domaine Serene Yamhill Cuvee, Willamette 2013	78.

Malbec / Reds

Campo Viejo Rioja Reserva, Rioja 2011	10.50 / 42.
Triton Tinta de Toro, Zamora 2011	36.
Bodega La Flor Malbec, Mendoza 2015	10.25 / 41.
Amancaya (Malbec/Cab), Mendoza 2013	12.75 / 51.
Tikal "Amorio" Malbec, Mendoza 2013	59.

Italians

La Bracessa Vino Nobile di Montepulciano 2013	11.50 / 46.
Bruno Giacosa Barbera D'Alba 2014	48.
Produttori del Barbaresco, Piedmonte 2012	65.
Chance Poggio Verano, Tuscany 2005	17.00 / 68.
Recchia "Ca' Bertoldi" Amarone, Valpolicella 2010	78.
Casanova de Neri Brunello, Montalcino 2011	110.
Vietti Barolo, Piedmonte 2011	85.

Cabernet Sauvignon & Red Blends

Seven Falls, Wahluke Slope, WA 2014	8.75 / 35.
Oberon, Napa Valley 2014	12.50 / 50.
Les Cadrans de Lassegue, St. Emillion 2012	44.
Turnbull, Napa Valley 2014	15.00 / 60.
Ramey Claret, Napa Valley 2014	16.50 / 66.
Beringer "Quantum" 2013	62.
Pride Mountain Vineyards Napa/Sonoma 2013	95.
Mt Veeder, Napa Valley 2014	67.
Dominus Napanook, Napa Valley 2012	115.
Square, Plum & Level, Sonoma 2014	58.
Stags Leap Winery, Napa Valley 2013	88.
Shafer 'One Point Five', Stag's Leap 2014	148.
Heitz, Napa Valley 2012	95.
Caymus, Napa Valley (1 Litre) 2014	145.
Phifer Pavitt Date Night, Napa Valley 2012	130.

Zin

Edmeades, Mendocino 2013	10.75 / 43.
Mettler, Lodi 2013	50.