



## NOSH

### BAVARIAN HOUSE MADE PRETZEL

Served with cheddar-jalapeno cheese and stone ground mustard 6

### STEAMED CLAMS

Clams in a zesty sausage ragu, served with grilled bread 12 DF

### CHARCUTERIE BOARD

Selection of cured meats, cheeses, fruits & sliced baguette 25

### THE LOCAL NACHOS

Tortilla chips, cheddar & jalapeno cheese, black bean/corn blend, Pico de Gallo, smoked tomato salsa 13 GF \*Add chicken or pork 3

### BAKED BRIE

Brie wrapped in puff pastry, served with roasted garlic, Granny Smith apples, and blackberry compote 14

### FLATBREAD

Ask your server for current offering 15

### HEIRLOOM POPCORN

Seasoned with our buttery Moroccan spice blend 5

### TACO TRIO

(1) Chicken, (1) Shrimp & (1) Smoked Carnitas - served with onions, cilantro, smoked tomato salsa & a zesty lime crema 12 GF

### MUSHROOM GORGONZOLA SLIDERS OR VEGGIE SLIDERS

Our own custom beef blend from Porterhouse in Eagle or a black bean, sweet potato, quinoa blend from Lindsay 10 (Veggie V)



## ENTREES

### PEPE'S FAMOUS FISH TACO

Our absolute favorite Fish Taco recipe from Pepe's food truck, grilled cod taco served with a side of black bean/corn blend. Check out [pepessauce.com](http://pepessauce.com) 10 GF, DF

### CABERNET BRAISED SHORT RIBS

Slow braised boneless short ribs served over blue cheese smashed potatoes, with a Cabernet demi-glace and house vegetable 21 GF

### MEDITERRANEAN SALMON

Roasted salmon filet on a hummus bed topped with a Greek cucumber tomato salsa, with smashed red potatoes and house vegetable 19 GF

### CRISPY POLENTA

Mushroom medley in a light mushroom broth w/ parmesan and celery leaf 12 GF V

### FLAT IRON STEAK

Seared Flat Iron steak topped with chimichurri butter, with smashed red potatoes and house vegetable 21 GF

### SHRIMP CAKES

Served with house made lemon aioli and a petite spring mix salad 14 GF DF

### MAC-N-CHEESE

Cavatappi noodles baked with a creamy cheddar, smoked gouda and parmesan cheese sauce and topped with our pretzel crumb topping 14

GF =Gluten Free DF = Dairy Free V =Vegetarian



## GREENS

### SOUTHWEST CHICKEN SALAD

Grilled chicken breast, spicy Southwest dressing, shredded lettuce, black bean/corn blend, Pico de Gallo, tri-colored tortillas 12 GF DF

### THE CAESAR or THE LOCAL (The Local GF)

Romaine hearts, parmesan shavings, croutons & Caesar dressing or seasonal greens, cucumber, tomatoes, radish & goat cheese with house vinaigrette 8

### SOUP AND SALAD COMBO

CAESAR or THE LOCAL 10 Add Chicken, Shrimp or Steak 5

### BEETS AND BLUES

Roasted heirloom beets, blue cheese, arugula, candied walnuts with green goddess dressing 12 GF

## DAGWOODS

Served with choice of soup or salad

### TURKEY & BRIE

Roasted turkey breast, creamy brie cheese, arugula & blackberry compote on a ciabatta bun 12

### FRENCH DIP

Sliced Prime Rib, caramelized onions, provolone cheese & horseradish cream on a rustic French ciabatta 14

### THE VEGGIE DAG

Cucumber, goat cheese, tomato, carrot, beets, arugula & pickled onion 12 V

### B.L.T.

Crisp romaine, bacon, tomato & basil aioli on toasted sourdough 12