

bar SNACKS

- marinated olives - 4
- pickle plate - 4
- deviled eggs - 4
- roasted beets - 5
- roasted squash - 5



Parties of six or more include a twenty percent gratuity. No split checks over six.

*Consuming raw, under cooked meats and/or eggs may increase your risk of food borne illness.

pFriem goods available for sale,
ask your server.

starters

Seasonal Soup

ask your server - 4 cup / 8 bowl

Hand Cut Fries *(aioli contains raw egg)

roasted garlic aioli - 5

Pork Meatballs

marinara, grana - 7

Potato Croquettes

mustard crème fraîche - 6

Meat and Cheese Plate

two cheeses, charcuterie, mostarda, house giardiniera, salted nuts - 15

Mussels and Fries

tomato saffron broth, aioli - 15

salads

House Salad

mesclun greens, veggies, sherry vinaigrette - 6

Romaine Caesar Salad * (dressing contains raw egg)

garlic, lemon, grana padano, croutons, boquerones - 8

Wedge Salad

buttermilk dressing, blue cheese, croutons, heirloom tomato, pickled red onion, bacon - 8

Sandwiches come with your choice of side salad, fries, or a cup of soup.

main

Croque Monsieur

open faced, shaved ham, swiss, béchamel - 10

Cold Fried Chicken Sandwich *(aioli contains raw egg)

b&b pickles, lettuce, aioli, blue cheese dressing - 11

Italian Tuna Melt *(aioli contains raw egg)

albacore tuna, mama lil's, provolone, olive tapenade, shaved leeks - 12

Mt. Shadow Butter Burger * (cooked to order)

grass-fed beef, buttered onions, secret sauce, lettuce, house pickles - 13

Veggie Burger

lentil & mushroom burger, lettuce, house made pickles & spicy sambal aioli - 10
add white cheddar - 1

Mac & Cheese

cavatappi pasta, sharp cheddar & swiss sauce, bread crumbs - 10 add bacon - 3

Vegan Winter Curry

yellow curry, winter vegetables, mint pickled onion, cilantro - 12

Brat Plate

bratwurst, belgian style potato salad & sauerkraut - 15

Roasted King Salmon

market vegetables, grilled scallions, warm herb vinaigrette, lemon - 18

Steak Frites

grilled flat iron steak, house cut fries, herb and mustard jus - 18