

SOUPS

Green Gazpacho & Crab...

with house-made grissini breadstick
cup \$4.5 bowl \$8

Mushroom & Noodle...

wild mushroom broth over
buckwheat noodles
cup \$4 bowl \$7

Chipotle "Gunther Farm" Pork Chili...

with Fair Oaks Farm mild Cheddar
cup \$4.5 bowl \$8

APPETIZERS

Chile-Chablis Mussels Bowl...

poached & tossed with tomatoes
& toasted chilies \$8

Fava Bean & Award Winning

"Capriole" Goat Cheese Dip...
with toasted baguette \$6.5

Ribs & Slaw...

hickory smoked "Greater Ohio Valley" Short
Ribs with creamy slaw
½ slab \$11
full slab with french fries \$17

SALAD

Classic Caesar...

tossed with toasted baguette
petite \$5 entrée \$9

Frisee, Poached Egg & Smoked Bacon...

served with Dijon vinaigrette petite \$6

Tomato, Feta and Mint...

plum & baby tomatoes over croutons &
yogurt dressing petite \$5.5

WOOD FIRED ITALIAN PIZZAS

Margherita...

fresh mozzarella, plum tomatoes & basil
small \$6 entrée \$11

Asparagus & Ricotta...

asparagus, prosciutto & topped with arugula
small \$6 entrée \$11

Pulled Pork...

"Gunther Farm" Pork, slow roasted &
shredded with kentucky bourbon barbeque
sauce, jack cheese & fresh cilantro
small \$6 entrée \$11

ENTREE

Mint Pesto Pappardelle...

house made minted broad pasta with sweet
pea pesto & toasted baguette
petite \$9 entree \$15

Coho Salmon...

pan-seared with citrus beurre blanc over
creamed spinach 4oz \$12 8oz \$19

Honey-Roasted Chicken Breast...

free range "Gunther Farm" chicken with
peas, pearl onions & baby carrots 10oz \$16

Fennel- Crusted Pork...

"Gunther Farm" boneless Pork Chop with
apple-potato mash & caramelized onion
5oz \$10 10oz \$18

Barbeque-Braised

"Viking" Lamb Shanks...
with honey-mint glaze, served over white
bean puree \$20

House Seasoned Strip Steak...

locally raised beef broiled & served with
herbed steak chips & green peppercorn jus
8oz \$19 16oz \$26