



SEASONAL MENU

Smoky Poblano & Cheese Soup

cup \$4 / bowl \$6

French Onion Dip \$9

caramelized French onion dip / seasoned homemade pub chips

Chilled Burrata Plate \$16

creamy Burrata cheese / plum tomatoes / basil pesto / fresh basil / balsamic glaze / sun-dried tomato focaccia / served chilled

Mediterranean Grain Bowl \$18

choice of chicken or shrimp / tomato basil couscous / spring mix / cucumber / black olive / artichoke hearts / pepperoncinis / feta cheese / balsamic drizzle / Cali-dip

Southwest Chicken Pasta \$17

cavatappi pasta / smoked chicken / smoky poblano cheese sauce / black bean corn salsa / cheddar jack cheese / tortilla strips

Turkey Focaccia Grinder \$16

sun-dried tomato focaccia / smoked turkey / apple maple bacon jam / white american cheese / lettuce / tomato / mayo / choice of side

Spinach & Artichoke Unwrap \$14

basil pesto / alfredo cream sauce / fresh spinach / artichoke hearts / roasted red peppers / *add chicken \$3*

Chocolate “lovin” Spoon Cake \$8

chocolate pudding between two layers of dark, moist, chocolate drenched chocolate cake