

EVENING DINING



cheese & charcuterie | chefs choice. cherry jam. sourdough
grainy mustard. pickle • 21

fried cheese curd | tempura. sriracha • 10

marinated *olives* | orange. rosemary. cracker • 9

wings | bbq spice. blue cheese dressing • 14

seasonal taco | salsa verde. cilantro. onion • 12

build your own *pizza* | choice of 2 toppings – green peppers. onions. mushrooms.
sausage. pepperoni • 18

SALADS & SANDWICHES

chicken <i>caesar</i> white anchovy. croutons. parmesan cheese. chili oil.....	\$15
<i>arugula</i> red quinoa. parmesan. grape. walnut-honey dressing.....	\$9
mixed <i>greens</i> seasonal greens. shaved cucumber. radish. carrot. lemon vinaigrette.....	\$8
<i>blt</i> pain de mie. dijonaise. lettuce. tomato. bacon.....	\$16
slagel <i>egg salad club</i> tomato. dijonaise. cress. pain de mie.....	\$12
<i>lobster roll</i> lemon. mayonnaise. celery. new england roll.....	\$20
<i>club</i> tomato. swiss. cheddar. bacon. ham. turkey. herb aioli. bibb lettuce	\$16
ph <i>burger</i> aged cheddar. red onion. dijonaise. thinly sliced pickle. garlic fries.....	\$18

ENTREES

AVAILABLE DAILY FROM 5PM – 10PM

fish n' chips | Alaskan halibut. b&b pickle. remoulade • 22

roasted *chicken* breast | chanterelle mushroom. brussel sprout
leaves. sunchoke puree • 24

“bbq” *salmon* | cucumber gazpacho. charred onion. asparagus.
pine nut. pickled parsley root. walnut-lemon vinaigrette • 26

mushroom & *breakfast radish* pasta | truffle. fine herb. • 22

pasta *bolognese* | Slagel beef. red wine demi. parmesan cheese.
ramp • 22

striploin | 10oz. slagel farm. served with pommes frites • 39

filet | 8oz. “center cut” served with pommes frites • 46

prime & frites | 10oz. or 16oz. rib roast of beef. served with
pommes frites • 40/50

EXTRAS

yukon potato | demi. chive
asparagus | grilled. béarnaise.
shallots

spinach | garlic. butter

pommes *frites* | chives

10\$ EACH

