



# THE DINNER MENU

## to start

### drunken jam and brie

bourbon infused mission fig and peach jam over warm brie with crositini's - \$18  
\*GF Option, Vegetarian

### charcuterie and cheese board- \$34

artisan meats and cheeses, house-made berry jam, mustard,  
pickled vegetables and artisan crackers  
\*GF Options

### sun dried tomato tartines - \$14

honeyed sun dried tomato bruschetta and pecorino ricotta  
on toasted blue truck sourdough with a 25 year aged balsamic drizzle  
\*GF Option

### chorizo stuffed zucchini - \$17

olive branch chorizo and roasted poblano stuffed zucchini  
w/machego, verde creme, pico de gallo and cojita cheese  
\*GF Option

### sesame encrusted tuna bites - \$19

sesame encrusted seared ahi tuna bites with a miso aioli,  
pineapple salsa and sushi style pickled ginger  
\*GF Option, Vegetarian

### persian grilled lamb lollipops - \$22

grilled persian spiced land of grass lamb frenched chops served with a mast-o-khiar  
(cucumber, lemon yogurt dipping sauce)

## soup & salads

### soup of the moment - cup \$5 bowl \$9

### the salad on 5th - \$12

romaine, house made croutons, white balsamic pickled shallots, cucumbers,  
gorgonzola and prosecco vinaigrette  
\*GF, Vegetarian

### spring salad \$14

fresh spring greens with sugar snap peas, watermelon radish, toasted cashews, scallions, heirloom  
tomatoes and montchevre cheese tossed in a housemade herb dressing  
\*GF Options, Vegetarian

### spicy ceasar salad \$13

romane and kale with toasted pepitas, cojita cheese and chickpeas  
tossed in a spicy ceasar dresing - topped with crisp bacon lardons  
\*GF, Vegetarian



# THE DINNER MENU

## entrees

### ribeye \$46

hand cut ribeye with a warm peppercorn demi-glace,  
herb roasted baby reds and sauteed haricot verts

\*GF

### scallops and spring risotto - \$45

pan seared scallops over english pea risotto, bacon vinaigrette and montana fresh basil oil

\*GF

### olive branch pork medallions - \$36

pan seared olive branch pork tenderloins over a crimson lentil puree  
and roasted summer and zucchini squash with a orange muscat reductions

\*GF

### cajun penne pasta - \$38

pitman farms grilled chicken and pork/bovine sausage with cherry tomatoes, garden city mushrooms and bell peppers in a cajun cream sauce with warm ciabatta

\*GF, Vegan

### grilled portabella mushrooms - \$36

grilled portabella mushrooms with bausch roasted red potatoes,  
grilled asparagus with a spicy chimichurri sauce

\*Veg Option

## desserts

### rhubarb & strawberry cheesecake - \$13

homemade cheesecake with a biscoff crust, strawberry rhubarb coulis,  
toasted macadamia nuts with shaved white chocolate

### lemon blueberry victoria cake - \$12

mielson massey vanilla cake with lemon curd, blueberry compote and chantilly cream

\*GF

### espresso panna cotta - \$9

creamy latte panna cotta with chicory creme and mocha espresso beans

\*GF

\*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.