

spoon style tapas

like what you see?
inquire with your server about making it an entrée.
these are tasting plates meant to be shared, so you may enjoy many!

pizzetta of the day \$8

please inquire with your server for today's offering

escargots \$9

a french classic with garlic herb butter and zingermans baguette

queso fundido \$11

chorizo, green chili, queso chihuahua
served with blue corn tortilla chips

falafel platter (v) \$10

creamy hummus, tabbouleh, grilled naan bread

cheese board \$15 for 2, \$8 for 1

a selection of cheeses from around the globe with crackers

salmon "nachos" \$13

salmon poke, sushi rice, avocado, edamame, seaweed salad, wonton chips

warm goat cheese croquette (v) \$10

crostini, basil pesto, roasted local farm beets

bruschetta \$12

kimchi puree, avocado mousse, cucumber, seaweed salad, pickled ginger

thai mussels \$13

coconut milk, thai curry, lime, zingermans bread

general tso crispy tofu (v)(gf) \$10

shaved green onion, sesame seeds

chicken lettuce wraps (gf) \$12

bibb lettuce, almonds, nuoc cham, spicy peanut sauce, seaweed salad

house smoked fish spread (gf w/o crostini) \$8

bread and butter pickles, crostini

ask your server about menu items cooked to order or served raw
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness

all parties of 8 or more will have a 20% gratuity added

5.9

non alcoholic

fountain \$3

coca cola, diet coca cola, sprite,
ginger ale, fanta

northwoods draft \$4

root beer
ginger beer

unsweetened iced tea \$2.5

homemade lemonade \$3

uncommon grounds coffee \$3

loose leaf hot tea \$4

sparkling san pellegrino \$4 500ml

(v) = vegetarian
(gf) = gluten free

*we apologize if there might
be something we are out of.
we strive to have the freshest
ingredients all of the time and
periodically it is out of our
control*

if you have a certain food
allergy **or** if there is a
particular food group you do
not eat, please advise your
server. we use quite a few
fresh and house made
ingredients that are not
labeled on the menu

side dishes

add any side for \$5 each

roasted cauliflower
(gf,v)

white truffle herb fries
(gf,v)

crispy
brussel sprouts (gf)
with bacon

roasted
fingerling potatoes (gf)
with bacon & parmesan

grifton cheddar
mac(v)

extra's

signature mushroom
& brie

garnished with sourdough
croutons and fresh chives
cup \$5 bowl \$7

soup of the day
ask your server about our hand
crafted option
cup \$4 bowl \$6

house salad \$4

caesar salad \$5

naan bread \$2

principals

served with a choice of salad or soup of the day
substitute classic caesar or signature mushroom brie for \$2

shrimp and grits (gf) \$26

anson mills grits, newskis bacon, swiss chard, sunny up egg, green onion,
sweet soy ginger sauce

cioppino \$26

mussels, shrimp, calamari, and clams stewed in a light tomato broth
with grilled bread

sustainable fish offering mp

please inquire with your server to see what sustainable fish we are offering today

blue corn green chili tarta (gf)(v) \$21

layers of sweet peppers, corn, black beans, queso chihuahua, green chilis, blue
corn tortilla. served with a roasted tomato chili salsa

all-natural breast of chicken (gf) \$23

local chicken, herbed risotto, wilted swiss chard, pan sauce

signature mac & cheese \$22^{whole}, \$15^{half}

grifton village aged white cheddar, grilled chicken, smith bacon, spinach,
imported tortiglioni pasta

parmigiano reggiano raviolis \$23

escargot, ramps, morel mushrooms, pickled fiddlehead ferns, garlic herb butter,
grilled zingermans bread

wagyu flat iron steak (gf) \$28

sautéed shaved brussel sprouts, stacked gruyere potatoes

salads

black & bleu (gf) \$17

grilled flat iron steak over artisan lettuce, balsamic onions, roasted peppers,
gorgonzola & polenta croutons served with balsamic vinaigrette

asian salmon \$16

grilled salmon over baby spinach, toasted almonds, carrots, edamame, pickled
ginger & orange segments served with sesame dressing & topped with crispy
rice noodles

cherry festival (gf) \$14.5

artisan lettuce, dried cherries and cranberries, cashews, local goat cheese &
hand shredded chicken breast, served with apple cider vinaigrette & topped with
julienned granny smith apple

kale greek (gf) \$13

lacinato kale, roasted beets, bulgarian feta, pepperoncini, tomatoes, onion,
olives, cucumbers and red wine vinaigrette

smoked duck nicoise (gf) \$19

house smoked duck breast, arugula, new potatoes, hard cooked egg, olives,
haricots verts, tomato, sauce gribiche.

add to any dish / salad: chicken \$3 avocado \$2 salmon \$6