

# DINNER MENU

## SMALL PLATES

### Drunken Shrimp

Jalapeno infused bacon, avocado pico, citrus 12

### Crispy Calamari

Banana peppers, red peppers, citrus 13

### Poke (Ahi Tuna)

Carrot-ginger, avocado, scallion, pineapple, cucumber 14

### Local Meats, Local Cheese Board

Assorted garnishes 14

### Avocado Toast

Sourdough, pine nut butter, watermelon radish, sunny eggs, spring greens 12

### Saffron Hummus with Garlic Lavash

Spring salad, kalamata olive, feta cheese, herb EV00 11

### King Crab Cakes

80/20 blend, citrus remoulade 18

### "Big Fork" Bacon Sausage Meatballs

Onion rings 12

### Korean BBQ Short Rib Eggrolls

Hot and sour plum sauce, maple mustard 12

### 2nd Place Wings

Garlic buffalo, steakhouse blue cheese 12

## SOUPS & SALADS

### Add to any salad:

Chicken 5      Shrimp 7  
Bavette Steak 7      Salmon 7

### Caesar Salad

Romaine, parmesan crisp, grilled bread 11

### "All Chopped Up"

Pico de gallo, avocado pieces, tortilla chips, cheddar blend, sweet corn, poblano lime vinaigrette 13

### That Asian Salad

Romaine lettuce, scallions, wontons, carrot-ginger dressing 10

### Heirloom Tomato and Burrata

Grilled sourdough, no-tree nut pesto, arugula 14

### Grille Salad

Spring greens, dried cranberries, candied walnuts, apples, goat cheese, balsamic dressing 12

### Fried Brussel Sprout Salad

Arugula, cherry tomatoes, candied bacon, brown butter vinaigrette, goat cheese 12

### Lil' Gem Salad

Lil' gem lettuce, smoky jerk chicken, Spanish goat cheese, cherries, peach vinaigrette 17

### Green Chile Chicken Tortilla

Cup 6      Bowl 7

### Chef's Soup of the Day

Cup 6      Bowl 7

### French Onion

Bowl 8

## MAINS

### Bavette Steak and Tots

Asparagus, chimichurri, horseradish porcini crema 26

### Cake and Steak

King Crab cake with citrus remoulade, 8oz. grilled ribeye with garlic butter, green beans in pine nuts 28

### Faroe Island Salmon

Saffron risotto, local heirloom tomatoes, burrata cheese, no-tree nut pesto, arugula 27

### St. Louis Spare Ribs

Carolina BBQ sauce, red skinned mashed potatoes, watermelon/feta salad 24

### Pear and Pecorino Ravioli

Sage brown butter, sunny egg, arugula 20

### Rushing Waters Rainbow Trout

Saffron basmati rice stuffed, King Crab rangoon, cherry citrus sauce 26

### Smoked Jamaican Jerk Amish Chicken

Romanesco, peas, artichokes, coconut sauce, scallions 21

### Spitfire Sakura Pork Skewers

Pork belly dolmas, tzatziki sauce 21

### Maine Lobster Mac & Cheese

Cavatappi, 3-cheese blend (Fontina/Gouda/Provolone), garlic crumble 22

## SANDWICHES & TACOS

ALL SANDWICHES SERVED WITH STICKY FRIES. SIDE SALAD AVAILABLE \$3 ADDITIONAL.

### Add to any sandwich or taco for \$1 additional each:

Nueskes Bacon	Roasted Peppers	Prosciutto
Jalapeno Bacon	"Pickled Stuff"	Burrata
Grilled Onions	Onion Ring	Horseradish Porcini Crema
Avocado	Heirloom Tomatoes	Smoked Salmon
Mushrooms	Guacamole	Carolina Carnitas (Pulled Pork)
Fried Egg	2nd Place Wing Sauce	Scallions

### "Cheese Skirt" Burger

8 oz. beef patty, cheddar "skirt," awesome sauce, LTO 15

### James Beard Foundation Blended Burger

70/30 beef/mushroom patty, swiss "skirt," Nueskes bacon, Merkts IPA spread, LTO 16

### Veggie Burger

Morning Star black bean burger, swiss "skirt," awesome sauce, LTO 14

### Swordfish Tacos

Flour tortilla, tomatillo-avocado crema, pico, lettuce 16

## FLATBREADS

### Jamaican Chicken

Jerk sauce, chimichurri salad, aged goat cheese, scallions 14

### California Figs and Wisconsin Bacon

Goat cheese, white truffle, arugula, herb lavash 14 \*seasonal availability\*

### Heirloom Tomato "Caprese," Burrata Cheese

Local heirloom tomatoes, herb-parmesan lavash, artisan lettuce 14

### Scottish Smoked Salmon

Dill cream cheese, cherry tomato, caper aioli, frizzy lettuce 14

### Executive Chef Paul Caravelli / Sous Chef Christopher Bart

\*When dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

There will be an additional \$3 charge for split plates. We are not responsible for lost or stolen property.

Ask about our catering services. 18% gratuity added to parties of 6 or more.