



FEATURE MENU 5

Smoked Trout, Spinach, and Artichoke Dip

Smoked cheddar, grana padano, lemon bread crumb, fried flour tortilla, and sliced cucumber.

\$17

Smoked Brisket Quesadilla

Cumin spiced brisket, green chilies, pico de gallo, triple cheese blend, avocado crema and fire roasted salsa.

\$18

Green Goddess Halloumi Salad

Mixed lettuces, romaine, brown rice, cucumber, cherry tomatoes, shaved radish, and green goddess dressing.

\$18

Chicken Parmesan on Ciabatta

Radicchio slaw, smoked tomato sauce, blistered mozzarella, and pesto aioli. With your choice of side.

\$23

Add roasted chicken ... \$7.50

Roasted Chicken Cannelloni

Spinach, artichoke, smoked cheddar, buttermilk béchamel, and grana padano.

\$26

Add garlic toast ... \$4

Bangers and Mash

Two smoked bratwurst, garlic mashed potatoes, buttered green beans, all in a giant yorkie with gravy and crispy rosemary.

\$24

DESSERTS

Molten White Chocolate Caramel Cake






Dulce de leche, white chocolate, smoked salt.

\$12

Buttermilk Panna Cotta

Basil macerated strawberries, toasted peppercorn.

\$10

 Vegetarian  Gluten free  Gluten aware  Vegan  Dairy free  Spicy

Please let your server know about any food allergies or special dietary needs. We will do our best to accommodate your requests.