



## Appetizers

### Shishito Peppers

Fried Shishito Peppers tossed in Chili Coffee Salt served with Aioli \$6.50 / \$11

### Falafel

Served on bed of Greens with Shaved Vegetables and Tzatziki \$13.50

### Shrimp Santorini

Five Large Shrimp Grilled, Served With Sugo, Caper, Kalamata Olive, Celery, Lemon & Ciabatta Bread \$15

### Mussels

Mussels Sautéed with Legerski's Spicy Sausage, Sweet Red Pepper Wine Sauce, & served with House Ciabatta-Focaccia \$16

## Salad

### Pinzimonio

Shaved Vegetable Medley tossed in a Red Wine Roasted Garlic Vinaigrette  
Half \$9      Full \$12

### Asparagus Salad

Shaved Asparagus Salad with Chiffonade Bacon, Arugula, Toasted Almond Shavings, and a Lemon Tarragon Gastrique \$11

### Grilled Caesar Salad

Grilled Romaine, Caesar Dressing, Cucumbers, Shaved Parmesan, Croutons

Half- \$7.50      Full \$11      Wrap \$13  
Add Chicken - \$8      Tofu \$7

### Bistro Wedge

Romaine Wedge with Maple Vinaigrette, Bacon, Candied Nuts, Apples, Dried Cranberries, & Tomato Gastrique \$11

## Sandwiches

All Sandwiches come with Fries  
or add \$3 for Salad or House Chips

### BLT

Heirloom Tomato Sliced on Romaine Leaf With Smoked Bacon, Aioli, and your Choice of Bread \$11.50

### Cuban

Ham and Pulled Pork, Greyere, House Dijon, and Pickle served on Ciabatta-Focaccia \$16

### Pulled Pork

Served with Appled Jicama Cole Slaw, Dijon served on Brioche Bun \$13.50

### Helen Burger

6oz Truly Beef, Romaine, Tomato, Shaved Red Onion, & Cheddar Cheese on Brioche Bun \$13.50

### Bradford Brinton Burger

6oz Truly Beef, Smoked Bacon, Arugula, Thick Sliced Heirloom Tomato, Shaved Red Onion, Muenster Cheese, & Dijon served on Brioche Bun \$15.50

## Entrée

### Fried Milenese Chicken Breast

Served on Quinoa with Caramelized Lemon, Goat Cheese, Fresh Berries and Tomato Gastrique \$17.50

### Fish & Chips

Luminous Half Speed Beer Battered Cod served with House Potato Crisps and Fresh Dill Tartar Sauce  
Half \$13      Whole \$18

### Risotto Special

Special of The Day - \$14.50

## Desserts

### Parfait

Vanilla-Honey Greek Yogurt with Gluten Free Granola

Fresh Berries, & Berry Coulis

Cup \$7 / Bowl \$13

Weekly Dessert Specials Made In House

Ask Your Server!

## Soup Du Jour

Made in House

Ask you Sever for todays flavor

Cup \$6    Bowl \$10

## A La Carte

Bacon \$4.50

Shrimp \$7

Chicken \$8

House Chips \$5

Fries Side \$4 /Whole \$6

House Salad Side \$7 Full \$11

Fruit \$6

## DRINKS

Coffee (Bison Union) \$4

Iced Tea \$3

Soda \$3.50

Juice \$3

(Apple, Cranberry, Orange)

## DOMESTIC BEER \$5

Budweiser

Bud Light

Coors

Coors Light

Corona Extra

## LOCAL CRAFT BEER \$6

Blacktooth 307

Blacktooth Hot Streak IPA

Blacktooth Saddle Bronc Brown

Blacktooth Bomber Mountain

## DRAFT \$7

Luminous Seasonal

Ask server for details

*\*Full Bar Available\**

Ask Server For Our Wine List

*\*(GF)=Item is or can be made Gluten Free\**

*\*(V)=Item is or can be made vegetarian\**

*\*Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness.\**