



LUNCH

Salads

Grilled Caesar Salad \$14.50

Grilled Romaine, Traditional Caesar Dressing, Cucumbers, Shaved Parmesan, Croutons, Grilled Lemon Wedge

Grilled Portobello Salad \$15

Marinated Grilled Portobello, Fire Roasted Bell Pepper, Red Onion, Arugula, Goat Cheese, Pickled Asparagus, Red Wine Vinaigrette, Toasted Almonds

Bistro Wedge \$14

Romaine Wedge, Maple Vinaigrette, Tomato Gastrique, Bacon, Candied Nuts, Apples, Goat Cheese, Dried Cranberries

Add Chicken or Shrimp to Salads \$9

Appetizers

Personal Charcuterie Board \$14

Meats, Cheese, Fruit, Compotes, Mustards, Crackers

Fried Brussel Sprouts \$9

Served with Bacon Jam

Shrimp Quesadilla \$13

Flour Tortilla, Sautéed Shrimp, Onions, Peppers, Garlic, House Seasoning, Chipotle Crème, Avocado Crème, Cheddar & Provolone

Mussels \$16

Spiced Coconut, Black Garlic, with Ciabatta Toast Points

Pulled Pork Sliders \$12

Toasted Slider Buns, Pulled Pork, Carolina BBQ, House Pickles, House Dijon

Soup Du Jour

Made in House
Ask your server for today's flavor
Cup \$7 Bowl \$11

Bowls

Beef Bulgogi Ramen \$16

Thin sliced Beef, Mushroom Shoyu, Chintan, Ramen Noodles, Watermelon Radish, Soft Boiled Egg, Green Onion, Shredded Carrots, Pickled Ginger, Brussels Sprouts

Dak Bulgogi Ramen \$16

Marinated Chicken Breast, Red Miso, Chintan, Ramen Noodles, Soft Boiled Egg, Green Onion, Shredded Carrots, Pickled Ginger, Brussels Sprouts

Chicken Curry \$17

Curry Base, Grilled Chicken, Cilantro Lime Rice, Cilantro Garnish

Sandwiches

Street Taco \$16

Weekly Special, Ask Your Server

Fried Green Tomato B.L.T. \$14

Choice of Bread, Romaine Leaf, Cornmeal Battered Green Tomatoes, Thick Sliced Bacon, Tangy Remoulade

Helen Burger \$15

Locally Sourced Truly Beef, Romaine, Heirloom Tomato, Shaved Red Onion, Cheddar Cheese, Garlic Aioli, Brioche Bun

Bradford Brinton Burger \$17

Locally Sourced Truly Beef, Candied Bacon, Arugula, Heirloom Tomato, Shaved Red Onion, Provolone Cheese, House Dijon, Brioche Bun

Rachael Sandwich \$16

Choice of Bread, House Roasted Turkey Breast, Creamy Coleslaw, Swiss, House Russian Dressing

French Dip \$13

Roast Beef, Swiss, Hoagie, Au Jus
Add Julienne Bell Peppers and Yellow Onion \$3

All Sandwiches come with Fries or House Chips. Gluten free bread is available for a \$2 upcharge.

Consuming raw or under cooked meats, poultry, or seafood may increase your chance of foodborne illnesses



LUNCH

Desserts

Parfait Cup \$8 Bowl \$14

Vanilla-Honey Greek Yogurt, Fresh Berries, Berry Coulis, Gluten-Free Granola

Weekly Dessert Specials

Made in House, Ask Your Server

A La Carte

Bacon \$5

Chicken \$9

Shrimp \$9

House Chips \$5

Fries **Side** \$4.50 / **Whole** \$7

Fruit \$7.50

Cilantro Lime Rice \$3

House Salad- Mixed Greens, Shaved Veggies,

Choice of Dressing (Ranch, Red Wine

Vinaigrette, or Blue Cheese)

Side \$6 **Full** \$10

Drinks

Coffee (Bison Union) \$5

Iced Tea \$4

Soda \$3.50

Juice \$4

(Apple, Cranberry, Orange)

Domestic Beer \$6

Budweiser

Bud Light

Coors

Coors Light

Local Craft Beer \$7

Blacktooth *Hot Streak IPA*

Blacktooth *Saddle Bronc Brown*

Blacktooth *Bomber Mountain*

Blacktooth *307*



Draft \$7.50



Luminous Seasonal

Ask your server for details

Full Bar Available

Ask your Server for Our Wine List

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