

THE LIVING ROOM

APPETIZERS

MEAT AND CHEESE BOARD*

Daily Selection with Local Honey Comb-House Pickles-Brown Mustard ... \$16

BLACK GARLIC SHRIMP

Black Garlic- Red Pepper Flakes-Creamy Polenta-Grilled Focaccia ... \$16

BLISTERING SHISHITO PEPPERS*

Heirloom Tomatoes- Soy Lime Vinaigrette ... \$13

CAST IRON BLUE CHEESE DIP

House Kettle Chips ... \$12

SMOKED CHICKEN WINGS

Bacon Buffalo Sauce-House Buttermilk Dressing-Pickles Vegetables ... \$16

BURNT END NACHOS

Smoked Brisket-Brussel Slaw-Melted Cheese-House BBQ Sauce ... \$19

CRISPY PORK WINGS

Thai Chili BBQ Sauce-Celery Slaw-House Buttermilk Dressing ... \$16

SOUPS

TOMATO BISQUE*

House Saltines ... \$10

WHITE BISON CHILI

Cilantro- Monterey Jack- House Saltines ... \$12

SALADS

Airline Chicken Breast 6- Butter Poached Grilled Shrimp 8

GRILLED BABY CAESAR

Baby Romaine-Parmesan Crisps-Sourdough Croutons-House Caesar Dressing ... \$10

CHOPPED*

Arugula- Romaine-Bell Peppers-Green Peas-Corn-Lemon Champagne Vinaigrette ... \$12

ROASTED BEET AND GOAT CHEESE*

Arugula-Pickled Red Onion-Fried Parsnips-Balsamic Glaze ... \$14

ENTRÉES

COLORADO STRIPED BASS*

Roasted Garlic Polenta Cake-Confit Fennel-Tomato Jam ... \$22

KOREAN STICKY RIBS

Thai Chili BBQ Sauce-Sesame Fries ... Full Rack \$25 ... Half Rack \$18

VENISON BOLOGNESE

Orecchiette Pasta-Venison Tomato Sauce-Smothered in Vermont White Cheddar ... \$25

ROASTED CHICKEN POT PIE

Roasted Chicken- Peas-Carrots-Flaky Puff pastry ... \$18

PUB STEAK FRITES*

8oz Wagyu Top Sirloin-Caramelized Onion-House Steak Sauce-Fries ... \$26

EGGPLANT PARMESAN LASAGNA

Panko Breaded Eggplant- Buffalo Mozzarella-Heirloom Tomatoes-Marinara Sauce ... \$24

* Available gluten free, please check with you server

+ Healthy choice, vegan options available, please check with your server

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness