

CHARCUTERIE & ARTISANAL CHEESES

Served with truffle honey, cornichons, fresh & dried fruit, whole grain mustard, fig jam, naan bread & gluten free shortbread cookies

CHOOSE ANY COMBINATION: 3/\$19 5/\$28 7/\$36

add house marinated olives or thyme spiced nuts \$6

CHARCUTERIE

Speck
Alto Adige, Italy

Gentile Salami
Italy

Duck Prosciutto
Italy

Mortadella
Spain

SOFTER CHEESES

Homemade Boursin
goat & cow milk w/ herbs

Homemade Pimento
cow's milk

Hook's Blue
cow's milk, Wisconsin

Appalachian Cheddar
aged raw cow's milk, Virginia

HARDER CHEESES

Little John Cheddar
cow's milk, Virginia

Agor Ossau Iraty
aged sheep's milk, France

Hols Goat Gouda Kokos
coconut infused goat's milk, Fr

Espresso Bellavitano
aged cow's milk, Wisconsin



SALADS & SOUP

ADD-ON: roasted chicken 5 blackened shrimp 6 pan seared organic salmon* 7

FRIED GOAT CHEESE & ROASTED BEET SALAD (V)

fried goat cheese, roasted beets, slivered almonds, honey tarragon dressing, arugula 13

CHIP'S MEDDY CHOP SALAD: (GF) (V)

golden raisins, kalamata olives, cucumbers, roasted red peppers, red onion, tomato, chickpeas, pistachios, mint, feta cheese, chopped romaine, red wine vinaigrette 13 add avocado 1.5

MUSHROOM PANZANELLA (V)

oven roasted oyster mushrooms, sourdough croutons, honey-herb vinaigrette, arugula, poached egg 13

COUNTRY TOMATO SOUP (GF) (vegan) with fresh basil 4 cup/ 6 bowl

CHEF'S DAILY SOUP 5 cup/ 7 bowl

SMALL PLATES

FRIED LOCAL OYSTERS

6 lightly fried oysters, lemon-tarragon béarnaise sauce, pickled fennel 14

BATTERED FRIED TUSCAN KALE (V)

tossed with thinly shaved raw onion, candied pecans, freshly grated parmesan, honey-citrus vinaigrette 11

SMOKED MOZZARELLA CAPRESE (V)

house pulled & smoked mozzarella, hot house tomatoes, olives, radish, fresh basil, house pesto 12
Choice of: Traditional (GF) or Fried

BASKET OF GARLIC-ROSEMARY DELIGHT (V)

choose fries or tater tots 7

LAMB MEATBALL

lamb meatball, house-made marinara, house pesto, freshly grated parmesan 12

BEETS & BRUSSELS (vegan) (GF)

roasted beets, sautéed brussels sprouts, roasted almonds, dates, spicy yogurt dressing 9
Add pan-seared organic salmon* 7

BAKED GOAT CHEESE (V)

roasted garlic bulb, red peppers & olives, fresh basil, naan bread 13

CHARRED EDAMAME (vegan)

sautéed soy beans in a sesame ginger glaze 7

CHEAP DATE (GF)

5 bacon wrapped dates, blue cheese sauce 8

SANDWICHES

Served with your choice of organic baby green salad, garlic rosemary fries or tots, or a cup of soup.

CUBAN

house roasted pork, preservative-free ham, Swiss cheese,
dill pickles, spicy mustard aoli, grilled on sourdough 14

MONSTER PORTOBELLO (V)

tomato, cilantro, pickled red onions, roasted red peppers, pepper jack &
muenster cheese, spicy mayo, grilled on sourdough 12
Add bacon 1.5

AWARD-WINNING GRILLED CHEESE (V)

cheddar swiss, pepper jack, goat cheese,
grilled on sourdough 13
Add: bacon, ham, avocado, roasted red peppers, tomato for a little extra.

BLACKENED SALMON BLT*

seared organic salmon, bacon, tomato, organic mixed greens,
spicy mayo on brioche 15
Add: avocado 1.5

DUCK CONFIT GRILLED CHEESE

duck confit, caramelized onions, fig jam, cheddar cheese & goat
cheese grilled on sourdough 14

PRESS BURGER*

roasted red peppers, caramelized onions, arugula, homemade boursin
cheese, balsamic reduction on brioche bun 14 *Sub Beyond 2

MAIN COURSES

DAILY FRESH CATCH*

created and priced daily

PEPPERCORN ENCRUSTED FILET MIGNON* (GF)

goat cheese mashed potatoes, sautéed swiss chard, agrodolce sauce 32

CIDER BRINED PORK LOIN* (GF)

homestyle corn pudding, sautéed green beans, tarragon compound butter 22

MONACO SALMON*

topped with toasted feta cheese and rosemary burr blanc, warm farro salad with yellow squash, kalamata olives, and raisins 28

DUCK BREAST* (GF)

duck fat braised fingerling potatoes, grilled asparagus, cherry compote 28

CAST IRON SKILLET SEARED SCALLOPS (GF)

black eye pea succotash, sweet jalapeño & tomato jam 26

BROWN BUTTER GNOCCHI

gorgonzola cream sauce, caramelized onions, spinach, topped with black pepper bacon crumble and green onion 19

DESSERTS \$8

PUMPKIN CHEESECAKE

candied pecans, caramel, homemade whipped cream

APPLE CINNAMON BREAD PUDDING

crème anglaise, butterscotch caramel, whipped cream, streusel crumble

BAILEYS CREME BRÛLÉE

topped with blueberries

Ask your server about our after dinner drinks, cordials, and dessert wines.

The Fine Print: We source organic, local ingredients whenever possible.
*consuming raw or uncooked meats/eggs can lead to food borne illness *food is cooked to order
(GF) gluten free (Vegan) Vegan (V) vegetarian
For parties of 6 or more 20 % gratuity will be added and no separate checks.
A friendly reminder: Our staff works for tips. 18-22% is appropriate for great service.