

lunch: 11:30 - 3:30pm dinner: 4 - 10:30pm

appetizers

- ka-pow shrimp** 16
popcorn-breaded shrimp | sweet chili aioli
- papa's meatballs** 15
house-made meatballs | stewed basil tomatoes
pecorino cheese
- smoked chicken quesadilla** 14
cumin-smoked chicken | smoked gouda | bourbon
onion | salsa verde
- caprese flatbread** 18
cured tomato | buffalo mozzarella | arugula | citrus oil
parmesan | v*

- roasted bosc pear flatbread** 17
bruleed pear | cambozola | triple cream | bacon | arugula
local honey

- crispy brussels sprouts** 16
fried brussels sprouts | honey garlic glaze

greens

- roasted beet salad** 17
roasted beets | candied walnuts | feta cheese
arugula | bacon onion marmalade dressing | v*

- classic caesar** 16
romaine | focaccia croutons | parmesan | classic
caesar dressing | v*

add the protein

- | | | | |
|------------------------|-----------|---------------|-----------|
| grilled chicken | 6 | salmon | 10 |
| shrimp | 10 | steak | 15 |

soup

- soup of the day** **c 8 | b 12**

sandwiches

- turkey avocado wrap** 17
turkey | avocado | bacon | romaine | tomato
cranberry mayo | spinach tortilla | fries
- 320 burger** 18
two angus patties | english cheddar | lettuce | tomato
onion | toasted
brioche | fries
- open faced ribeye** 21
balsamic onions | horseradish | arugula salad | thick cut
artisan bread | fries

main

- chicken roma** 24
grilled chicken breast | spinach | tomato mushroom
ragout | herb roasted potatoes

- chili glazed salmon** 23
brussels sprout slaw | ginger brown rice

- butternut squash ravioli** 22
butternut squash ravioli | chopped candied walnuts
sage brown butter | v*

treats

- seasonal cheesecake** 12
- seasonal cobbler** 13
- flourless chocolate cake | gf** 14



** – gf – we pride ourselves in providing gluten-friendly menu choices. while we strive to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they will be prepared in an environment where gluten is present. please consult your physician as to your personal decisions **

all tabs left open at the bar will be closed with an 18% gratuity

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

**18% gratuity included on checks for parties of 6 or more **