

Jumbo Shrimp Cocktail 10 ~ STARTERS ~

Spicy Cocktail - Lemon

Deviled Eggs 8.25

Chives - Apple Wood Smoked Bacon

***Cool Top Grade Poke Tuna 12.25**

Wasabi Cream - Avocado - Potato Waffle Chips

Buratti Vassil 11

*Vine Ripe Tomatoes - Crostini - Roasted Garlic - Kalamata Basil
-Balsamic*

Popcorn Rock Shrimp 12.25

Sweet Chili Sauce - Lemon Aioli - Chives

Crisp Calamari 11.25

Marinara - Lemon Aioli

Dry Rub Buffalo Wings 11.25

*Sweet Chili- Lemon Aioli- Franks Red Hot or Naked
Carrots- Celery*

***Crisp Brussels Sprouts 8**

Kiln Dried Fruit- Manchego- Agave Nectar

~ CRUST ~

Margherita 11.5 *Fresh Mozzarella - Tomatoes - Basil Pesto*

Prosciutto 11.5 *Fig Jam - Goat Cheese - Arugula - White Truffle Oil*

Classic Pepperoni 10.5 *Mozzarella - Marinara*

B.B.Q. Chicken 10.5 *Mozzarella - Grilled Red Onion*

Grilled Vegetable 10 *Ask Server for Toppings of the Day*

~ FARM ~

Arrowhead Chili Cup 4/ Bowl 6

Soup of the Day Cup 4/ Bowl 6

Mixed Greens Salad 6

Tomatoes- Cucumber- Garlic Croutons

Classic Caesar Salad 7.25

Garlic Croutons- Parmesan Crisp

*** Tuna Nicosia Salad 15.5**

Cajun Seared Yellowfin - Mixed Marble Potatoes - Asparagus - Tomatoes - Kalamata Olives - Mediterranean Vinaigrette

Tuscan Kale Salad 12

Flame Grapes - Toasted Almonds- Kiln Dried Fruit- Parmesan Cheese - Champagne Vinaigrette

Strawberry Salad 11.25

Pecans - Bacon - Goat Cheese - Field Greens - Sweet Chili - Raspberry Vinaigrette

Add - Grilled Chicken 5 | *Grilled Salmon 6 | *Flat Iron Steak 7 | *Shrimp 7

~ TABLE ~

Pan Seared Jumbo Sea Scallops 32

Chive Risotto-Citrus Fruits- Lemon Vinaigrette- Braised Asparagus

***Grilled Flat Iron Steak 24**

Sautéed Spinach - Crisp Straw Potatoes- Herb Butter

Chicken Chipotle Pasta 12.5

Campanili Pasta - Grilled Chicken - Tomatoes - Chives- Garlic Toast

***Bone In Cedar River Ribeye (18 oz.) 46**

Mashed Potato Skillet - Brocollini- Carrots

***Grilled Atlantic Salmon 21.5**

Chive Risotto - Tomato Chutney - Lemon Vinaigrette

Pan Seared Organic Chicken Breast 19.5

Risotto - Local Vegetables - Mushroom Marsala Sauce

*** Bleu Cheese Crusted Cedar River Filet 34**

Garlic Mashed Potatoes - Asparagus- Port Wine Demi- Raspberry Tarts

Skinny Shrimp Pasta 16.25

Linguini- Tomatoes - Basil - Extra Virgin Olive Oil - Crushed Red Pepper - Parmesan

Thyme Grilled Bone in Pork Chop 23

Cornbread Skillet- Apple Sauce - Grilled Asparagus

Grilled Chicken Linguini 12.5

Alfredo Sauce- Tomatoes- Chives - Garlic Toast

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness