

SERVED DAILY

MENU

LUNCH & DINNER

CHEF ANDREW CLARK

STARTERS

CRAB CAKES	\$17
Three golden, pan-seared crab cakes served with a zesty house-made spicy aioli and topped with fresh microgreens for a perfect balance of flavor and texture.	
SPICY PORK WINGS 	\$17
Five tender, fall-off-the-bone pork shanks tossed in a bold blend of gochujang, maple syrup, and soy, delivering the perfect balance of heat, sweetness, and umami.	
BRISKET NACHOS	\$15
Crispy tortilla chips loaded with house-smoked brisket, a rich Cotija and Monterey cheese blend, zesty roasted tomatillo salsa, mojo sauce and a smooth avocado crème for the perfect bite every time.	
HOUSE FRIED TORTILLA CHIPS & WHITE QUESO	\$9
Crispy, golden tortilla chips made fresh in-house, served with a rich and creamy white queso, perfectly seasoned for a smooth, savory bite.	
HERBED TABLE BREAD WITH OLIVE OIL	\$14
Freshly baked each day with a blend of fragrant herbs, this rustic bread is served warm alongside our house-made dipping oil infused with sun-dried tomato, Parmesan, and select spices. Made fresh daily—when it’s gone, it’s gone.	

FROM THE GARDEN

NEW YORK CITY STARTER SALAD 	\$14
A fresh mix of greens topped with creamy goat cheese, fresh seasonal berries, and crunchy candied walnuts, all drizzled with our house-made vinaigrette for a perfect balance of flavors. ADD Roasted Chicken +\$3 or Salmon +\$8	
THE FARMHOUSE SALAD 	\$15
Crisp romaine tossed with tangy feta, apple slices, red onion, juicy blueberries, crunchy almonds, and balsamic vinaigrette for a fresh, flavorful bite in every forkful. ADD Roasted Chicken +\$3 or Salmon +\$8	

SOUP



SOUP DU JOUR	CUP: \$4
Ask your server for today's homemade soup selection.	BOWL: \$8

FLATBREAD

 Gluten-free crust available for an additional \$3.00	
THE ITALIAN	\$16
A savory flatbread loaded with pepperoni, sausage, and chorizo, topped with melted mozzarella and parmesan for a perfect blend of bold flavors and cheesy goodness.	
PULLED PORK PIE	\$15
A delicious flatbread topped with house-smoked pulled pork, tangy KC sauce, pickled onions, and spicy jalapeños, offering a perfect balance of smoky, sweet, and heat in every bite.	
ROASTED GARLIC & PESTO CHICKEN	\$17
A crisp flatbread topped with house-made basil pesto, melted mozzarella, shaved Parmesan, and tender herb-roasted chicken, cherry tomatoes, finished with roasted garlic for a bold, savory bite.	

BURGERS & HANDHELDS

THE NATIONAL BURGER	\$18
A juicy 8 oz chuck-blend patty topped with crispy praline house smoked bacon, a slice of melted mild cheddar cheese, drizzled with queso, served on a toasted bun for a classic, flavorful bite. Served with fries. ADD egg +\$2,  Gluten-free bun +\$2	
THE ULTIMATE BURGER	\$20
Crafted from a signature blend of ground beef tenderloin and ribeye for exceptional flavor and richness. Stacked with melty Gruyère cheese, crispy fried onions, and smoky chipotle mayo – this burger earns its name. Served with fries.  Gluten-free bun +\$2	
ANGIE’S BURGER	\$21
An 8 oz Akaushi Wagyu patty, locally sourced from Angie’s Acres, topped with rich gorgonzola sauce and served on a toasted brioche bun. Served with fries.	
CHICKEN CUTLET SANDWICH	\$19
Crispy premium chicken cutlet on a toasted brioche bun, layered with zesty lime slaw and smoky chipotle mayo. Served with fries.	
KC PROPER	\$17
A savory sandwich featuring tender house-smoked pork butt, drizzled with house sauce, topped with caramelized onions and creamy feta cheese, all served on a brioche bun for a perfect balance of flavors. Served with fries.	
HOUSE SMOKED BRISKET SANDWICH	\$17
Tender, house-smoked brisket paired with a tangy pickled cucumber salad, melted provolone, and zesty horseradish cream sauce, all served on sourdough for a flavorful, satisfying bite. Served with fries.	
ADULT GRILLED CHEESE	\$16
A gourmet twist on the classic, featuring a melty blend of provolone, cheddar, and Havarti cheeses, paired with sweet caramelized onions, grilled tomatoes, and peppery arugula, all grilled to golden perfection. Served with fries.	
FISH TACOS	\$16
Crispy breaded cod topped with fresh slaw, cilantro, and a zesty, spicy aioli, all wrapped in warm tortillas for the perfect bite.  Corn Tortillas available	

STREET TACOS 	\$13
Three tender citrus-marinated beef tacos, topped with Monterey Jack cheese, fresh cilantro, and a duo of red & green mojo sauces for the perfect balance of zest and spice.	
CHICKEN STRIPS	\$17
Five golden, crispy chicken strips. Served with fries.  Gluten-free available.	

Split plate charge- \$5.00
Reservations encouraged.

20% gratuity automatically added to groups of 8 or more guests
**ORDERING UNDERCOOKED OR RAW FOOD CAN CAUSE
FOODBORNE ILLNESSES**

 Gluten-Free Items

PASTA

 Gluten-free pasta available for an additional \$2.00

CHICKEN GORGONZOLA PASTA \$23
Tender roasted chicken breast atop penne pasta, all smothered in a rich and creamy gorgonzola sauce for a decadent, flavorful dish. Served with garlic toast points.

TUSCAN SHRIMP PASTA \$25
Sautéed shrimp tossed with fettuccine in a light, creamy garlic sauce, finished with fresh arugula, onions and blistered cherry tomatoes. A bright and comforting take on a coastal Italian classic.

SIDES

FRIES \$5

HOUSE MASHED POTATOES	\$8
-----------------------	-----

ROASTED BROCCOLINI	\$8
--------------------	-----

ROASTED BRUSSELS WITH BACON BALSAMIC	\$8
--------------------------------------	-----

ASPARAGUS	\$8
-----------	-----

ROASTED CAULIFLOWER WITH HONEY-PAPRIKA CARROT \$8

ENTREE

CENTER CUT FILET \$45

A perfectly cooked center cut filet, drizzled with a red wine sauce for a rich, savory finish. Includes your choice of potato and vegetable from the sides section.

RIBEYE \$48/MARKET PRICE

Expertly hand-cut and generously seasoned with our signature spice rub, this 14 oz. ribeye is grilled to perfection for deep, savory flavor and a juicy finish. Includes your choice of potato and vegetable from the sides section.

BONE-IN PORK CHOP \$29

A succulent, bone-in pork chop glazed with a rich bourbon honey sauce, offering the perfect balance of sweetness and savory depth. Includes your choice of potato and vegetable from the sides section.

SALMON  \$31

A perfectly seared "Skuna Bay Vancouver Island" salmon skin-on filet, raised in a natural environment. Complemented by a silky soubise sauce for a creamy, savory finish that enhances the fish's natural flavors. Includes your choice of potato and vegetable from the sides section.

DESSERTS

CREME BRULEE- \$8

Silky smooth vanilla bean custard topped with a perfectly caramelized sugar crust. Served chilled with a delicate crack of brittle sweetness in every bite.

CAKE BY THE SLICE- \$10

Scratch-made cakes baked fresh in-house, featuring a rotating selection of flavors. Ask your server about today's cake!

CHOCOLATE MOUSSE- \$7

Decadent, airy dark chocolate mousse made with premium cocoa, folded to a light and creamy finish. Served chilled and topped with fresh whipped cream and chocolate shavings.

DESSERT FLIGHT- \$18

A decadent slice of cake paired with our smooth coffee liqueur & almond ice cream, and chocolate mousse, accompanied by a 3 oz pour of rich Ruby Red Port Wine for the perfect balance of sweetness and depth.

ICE CREAM

COFFEE LIQUEUR & ALMOND VANILLA- \$9

House-made almond vanilla ice cream swirled with our rich, smooth coffee liqueur for a creamy, indulgent treat with a bold, aromatic finish.

ROTATING FLAVORS

Creamy, house-churned ice cream featuring a variety of seasonal and creative flavors. Ask your server for today's selection.

Split plate charge- \$5.00

Reservations encouraged.

20% gratuity automatically added to groups of 8 or more guests

****ORDERING UNDERCOOKED OR RAW FOOD CAN CAUSE FOODBORNE ILLNESSES****



Gluten-Free Items