

# SHARES

<b>CRISPY BRUSSELS SPROUTS</b> signature sprouts, red wine reduction	8
<b>HUSH PUPPIES</b> housemade cajun seasoned hush puppies, sweet & spicy remoulade	7
<b>JALAPEÑO CORN BREAD</b> baked fresh daily; served with maple honey butter	6
<b>SHORT RIBS + SHRIMP <sup>n</sup></b> pulled beef short rib, sautéed shrimp, white cheddar grits, tomato jus	13
<b>ROASTED LEMON ARTICHOKE DIP <sup>g</sup></b> roasted artichokes, arugula, lemon, parmesan, gruyère, cheddar, housemade seasoned tortilla chips	10
<b>TUNA TARTARE* <sup>g</sup></b> fresh sushi grade tuna, sesame yum yum sauce, cucumber, crispy wontons	13
<b>CALAMARI</b> fresh calamari, crisp local apples, micro mustard greens, apple cider-honey glaze	11
<b>CRISPY DUCK WINGS</b> duck wings tossed in a warm Hoisin glaze, light cabbage slaw	14

# SALADS

<b>HUB SALAD <sup>g</sup></b> artisan greens, sweet curried almonds, cranberries, gorgonzola, red onion vinaigrette	6 // 9
<b>SPINACH APPLE SALAD <sup>n v</sup></b> baby spinach, sliced apples, shaved manchego, smokey pork croutons, spiced walnuts, sherry vinaigrette	6 // 9
<b>ROASTED BEET SALAD <sup>n</sup></b> baby arugula, roasted beets, toasted walnuts, cloverton cheese, balsamic reduction, e.v.o.o.	8 // 11

## ADD TO ANY SALAD

Chicken 6 • Shrimp 7 • Salmon\* 8

# SANDWICHES

<b>SALMON BLT <sup>g</sup></b> house cured gravlax, thick cut bacon, baby arugula, tomato, cranberry-apple mayo, brioche toast; served with fries	14
<b>CHICKEN PESTO SANDWICH <sup>g</sup></b> herb marinated all natural chicken, roasted tomatoes, arugula, brie, basil pesto, toasted brioche bun; served with fries	14
<b>SMOKED GOUDA BURGER* <sup>g</sup></b> fresh ground chuck, bacon jam, avocado, lettuce, tomato, onion, pickle spear, toasted brioche bun; served with fries	14
<b>WILD MUSHROOM SANDWICH <sup>g</sup></b> avocado purée, baby arugula, red onion, tomato, toasted sourdough; served with Kale + Quinoa Salad - vegan friendly upon request	13
<b>KNIFE + FORK BURGER* <sup>g</sup></b> fresh ground chuck, braised short rib, Amish white cheddar, Cousins Utility Sauce, shaved cabbage slaw, toasted brioche bun; served with fries	16

# MAINS

<b>FRESH CATCH OF THE DAY*</b> ask your server for details about today's fish selection	MKT
<b>ALL NATURAL FRIED CHICKEN</b> housemade fried chicken, white cheddar grits, crispy brussels sprouts, black pepper gravy - please allow a few extra minutes when ordering	19
<b>ASPARAGUS RAVIOLI <sup>v</sup></b> locally made asparagus ravioli, sautéed asparagus, wild mushroom lemon garlic butter sauce, crispy prosciutto	21
<b>PAN SEARED SALMON* <sup>n</sup></b> sautéed asparagus, crispy hash browns, lingonberry crème fraiche, apple-quince gastrique	25
<b>SHRIMP GNOCCHI <sup>v</sup></b> housemade gnocchi, sautéed shrimp, roasted tomatoes, spinach, herb brown butter sauce, lemon zest, chili flakes, cloverton cheese	20
<b>PAN ROASTED PORK CHOP* <sup>n</sup></b> house cut & brined all natural chop, whipped yukon gold potatoes, sautéed kale, roasted fennel, braised pear & mushroom pan jus	26
<b>CHIMICHURRI HANGER STEAK* <sup>n</sup></b> smoked fingerling potatoes, caramelized onions, skillet beans, fresh chimichurri	29
<b>PAN SEARED SCALLOPS <sup>n</sup></b> chilled quinoa salad, baby arugula, tomatoes, corn, hericot vert, lemon-thyme vinaigrette	29
<b>KOREAN BARBEQUED LAMB CHOPS* <sup>n</sup></b> basmati rice, sautéed green beans, sesame chili sauce	33
<b>PETITE FILET* <sup>n</sup></b> 6oz char grilled beef tenderloin filet, garlic herb compound butter, sautéed asparagus, whipped yukon gold potatoes	31

<b>CHEF'S DAILY PALEO* <sup>n</sup></b> ask your server for details about today's paleo offering	MKT
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# EXTRAS

FRIES // SWEET POTATO FRIES	4
CRISPY BRUSSELS SPROUTS	5
SAUTÉED ASPARAGUS <sup>n</sup>	6
WHIPPED YUKON GOLD POTATOES <sup>n</sup>	5
KALE + QUINOA SALAD <sup>n</sup>	6
SAUTÉED GREEN BEANS <sup>n</sup>	4
WHITE CHEDDAR GRITS <sup>n</sup>	6
THREE CHEESE MAC WITH SWEET CORN, BACON, CHIVES <sup>v</sup>	8

# BEVERAGES

<b>SODAS &amp; JUICES</b> Coke, Diet Coke, 7up, Root Beer, Ginger Ale, Iced Tea, Lemonade, Orange Juice, Cranberry Juice	3
<b>VOSS WATER</b> sparkling or still - 375mL	5
<b>HUBBARD &amp; CRAVENS COFFEE</b> French Press made to order - REGULAR Ethiopian Yrgacheffe, DECAF House Blend	5 // 7
<b>HUBBARD &amp; CRAVENS TEA</b> Citron Green Tea, Egyptian Chamomile Herbal Tisane, Green Roobios Herbal Tisane, English Breakfast Black Tea, Darjeeling Black Tea	4.50

naturally gluten free <sup>g</sup>gluten free upon request <sup>v</sup>vegetarian upon request

\*The FDA warns that consuming raw or undercooked meat or seafood could cause illness