



Small Plate Specials

Burrata Platter \$13

4 oz Burrata served with arugula, heirloom cherry tomatoes, EVOO, balsamic glaze and croutons.

Pickled Okra Skewers \$13

Three skewers total, one of each: Pickled okra, Castelvetrano olives, anchovy; Pearl onions, roasted red peppers, banana peppers; and Cornichon, red pepper stuffed green olive, cheddar cheese

Bresaola Carpaccio \$14

Thin sliced Bresaola, drizzle of olive oil, capers, arugula, ground mustard

Parmesan Brussel Sprouts \$13

Crispy fried Brussel sprouts served in a cast Iron dish with cracked black pepper and topped with shredded parmesan

Main Course

Reuben Pizza \$18

Shaved corned beef, sauerkraut, and shredded mozzarella. Drizzled with 1000 Island dressing

Pork Belly Calzone \$22

House-made calzone stuffed with marinara sauce, ricotta, Pork belly, bacon, and mozzarella

Chicken Tikka Pizza \$21

Back by popular demand! Spiced tomato sauce, mozzarella blend, charbroiled marinated chicken, red onion, cilantro, mint chutney drizzle

Pesto Salmon \$27

Fresh salmon steak pan seared and topped with house-made walnut pesto sauce, served with vegetable and starch of the day

Pineapple Chutney Cheeseburger \$16

Angus beef patty, house-made pineapple chutney, swiss cheese, roasted jalapenos, lettuce, tomato, red onion, and mayonnaise. Served with fries

Ribeye with Thyme Port Wine Sauce \$28

8 oz Ribeye seared to perfection and topped with house-made thyme port wine sauce (butter, shallots, thyme, balsamic vinegar, port wine, demi glaze). Served with vegetable and starch of the day

Shrimp & Roasted Vegetable Risotto \$35

Creamy house-made risotto tossed with our oven roasted vegetable mix made of rosemary and white wine marinated sweet potatoes, brussels sprouts, shallots, and green apples. Topped with cranberry orange sauce, four grilled colossal shrimp, and goat cheese

Chicken Riesling \$22

All-Natural chicken breast in a creamy riesling wine sauce with bacon, onions and mushroom, served over fettuccine pasta.

Blackened Mahi Mahi \$27

Fresh Mahi Mahi coated in blackening seasoning and grilled. Served With Vegetable And Starch Of The Day

Harvest Salmon \$27

Pan seared fresh salmon, roasted beets topped with pistachio crumbles, arugula, and vegetables of the day

Dessert Specials

Black Forest Cheesecake

Cranberry Bread Pudding

New Seasonal Beverage Offerings:

Abita Andygator Bock, *bottle*, \$6

Potter's Grapefruit Hibiscus Session Cider, *can*, \$6

Anderson Valley Winter Solstice (seasonal Ale), *can*, \$5

Olde Salem Heartbroken in Disrepair, *fruit beer, draft*, \$6

Pale Fire Red Molly, *Irish red ale, draft*, \$5

All Split Plates will have and additional \$4 fee

****Join us for breakfast daily at 7am! Weekend Brunch served Saturday & Sunday 7am-2pm!****

Join us for Trivia Nights Every Thursday at 7pm!