



Small Plate Specials

Burrata Platter \$13

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

Mango And Arugula Salad \$14

A fresh arugula and romaine lettuce topped with mangos, walnuts, and red onion. Drizzled with balsamic reduction

Harissa Shakshuka Mussels \$18

Fresh Steamed Mussels sauteed with our spicy Harissa Shakshuka, an Israeli stew consisting of crushed tomatoes, roasted red peppers and harissa (spicy!) slow roasted into a thick sauce

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

Cranberry Orange Salmon \$27

Pan seared fresh Salmon steak topped with house-made cranberry orange sauce, topped with roasted sweet potatoes. Served with vegetable of the day

Winter Grilled Chicken Pizza \$22

Wood fired pizza made with house made red sauce. Topped with grilled chicken breast, rosemary and white wine marinated sweet potatoes, brussels sprouts, shallots, green apples and mozzarella cheese.

Pineapple Chutney Cheeseburger \$16

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

Balsamic Blue Cheese Ribeye \$27

8 oz Ribeye seared to perfection and finished with an onion, mushroom, and balsamic reduction. Topped with blue cheese crumbles and served with vegetable and starch of the day

Winter Shrimp 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 Curry \$22

All-Natural chicken breast cooked in a creamy yellow curry sauce made with heavy cream, curry and onions. Served with vegetable of the day and starch of the day

Harvest Salmon \$27

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

Blackened Mahi Mahi \$27

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

Dessert Specials

Seasonal Cheesecake

Cranberry Bread Pudding

Apple Pie Slice

New Seasonal Beverage Offerings:

Abita Andygator Bock, bottle, \$6

Potter's Cherry Vanilla Cider, can, \$6

Founders Backwoods Bastard Scotch Ale, bottle, \$7

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

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

All Split Plates will have an 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!**