

THE VERANDA

CANNELLINI WHITE BEAN HUMMUS black olive and roasted tomato tapenade, rosemary grilled pita	\$11
FORK SMASHED GUACAMOLE chunky avocado and lime guacamole, smoked tomato salsa, pico de gallo, tortilla chips	\$12
BAKED OLIVES burnt orange peel and wild herbs, oro del contadino virgin olive oil	\$8
ARTISAN CHEESE BOARD locally sourced cow's milk, goat, sheep, and blue, farmer's fruit condiments, fruit crostini	\$15
CARAMELIZED ONION SOUP seared filet of beef, gruyere, horseradish cream	\$11
SHRIMP AND ROCKET roasted fennel, white beans, kalamata olives, herb scampi sauce	\$18
CAESAR SALAD baby romaine, torn garlic croutons, grated reggiano, white anchovy caesar dressing add chicken - \$6 add shrimp - \$7.50	\$12
ROASTED BEET SALAD roasted organic beets, french goat cheese, roasted walnuts, dried cherries, banyuls-ginger vinaigrette	\$14
MACARONI AND CHEESE elbow pasta, fresh gouda, swiss, cheddar, parmesan, and ricotta, toasted bread crumbs	\$12
PENNE RIGATE roasted jidori chicken, grilled zucchini, tomato, herb pesto, shaved reggiano	\$16
PAN ROASTED CHICKEN yukon potato puree, haricot vert, lemon thyme glazed carrots, white wine roasted chicken sauce	\$24
PRIME BURGER creekstone prime beef, grated sharp cheddar, sliced beefsteak tomatoes, red onion, pickles, shredded romaine, russian dressing, toasted sesame brioche bun	\$15
STEAK FRITES filet medallions, roasted spring broccolini, pommes frites, green peppercorn sauce	\$25
GRILLED FARRO ISLAND SALMON NIÇOISE white bean puree, cherry tomatoes, meyer lemon, asparagus, Kalamata olives, lemon basil vinaigrette	\$26

we support organically grown, sustainable produce from our local farmers market
our poultry and beef are hormone and antibiotic free

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

please inform your server of any food allergies

31 May 2017