

FOOD MENU

CHEESE/CHARCUTERIE

ASSORTED PATES \$12
grilled ciabatta,
horseradish mustard spread

CHEESE PLATE \$10
grilled ciabatta,
wild honey

CHARCUTERIE PLATE \$11
grilled ciabatta, house
pickled vegetables

BAR SNACKS

BEER BATTERED OYSTERS \$12
shiso leaf, sambal aioli

HOMEMADE HUMMUS \$7
chili oil, fried chickpeas,
grilled ciabatta

STEWED LENTILS \$6
smoked bacon, sweet pimenton

PIGS IN A SHEET \$6
red bliss potato, horseradish
mustard dip

CHEDDAR BRATS \$6
sauerkraut, horseradish mustard

FRIED GOAT CHEESE POLENTA \$8
vegetable medley, maple
squash puree

CRISPY CHICKEN WINGS \$8
spicy mojo rojo

HOUSE PICKLES \$4

VEGETABLES

ROASTED BEETS \$7
goat cheese, toasted walnuts,
herbed vinaigrette

CORN OFF THE COBB \$6
piquillo pepper, chili lime sauce,
and cilantro

GOOD vs EVIL SPROUTS \$7
maple and bacon vs
togarashi and lemon

SAUTEED KALE \$6
garlic oil, espelette,
shaved parmesan

GRILLED ASPARAGUS \$7
garlic oil, lemon, fried egg

SALADS

GRILLED CHICKEN \$13
jicama, napa cabbage, avocado,
pear vinaigrette

SEASONAL GREENS \$8
field greens, julienne veg,
balsamic vinaigrette

GRAIN & KALE \$12
bulgur wheat, red quinoa, wild
mushrooms, asparagus,
charred tomatoes

SANDWICHES/BURGERS

LAMB SLIDERS \$10
feta yogurt, finger chili, pickled
fennel, fresh mint, fries

CLASSIC BEEF BURGER \$14
homemade aioli, lettuce, tomato,
housemade pickle, fries

BURGER ALL "DOLPH'D UP" \$16
cheddar, smoked bacon, fried egg,
cilantro, sambal aioli, fries

PORTUGUESE STYLE CHICKEN \$14
jack cheese, aioli, piri piri,
fresh cilantro, pickled
vegetables fries

PORTOBELLO BURGER \$14
goat cheese, grilled vegetables,
pickled zucchini, salad

GRILLED CHEESE \$10
cheddar and jack cheese w/ house
tomato soup

B.L.T \$11
sambal aioli, avocado, fresh basil

PASTAS

WILD MUSHROOM \$13
whole wheat linguini, porcini
broth, fine herbs

CHICKEN PESTO \$13
roasted cherry tomato, charred
asparagus, shaved parmesan

SKILLET MAC & CHEESE \$10
smoked cheddar and goat cheese,
panko crumbs, fine herbs

FRIES

SEASONED FRIES \$5
sambal aioli & cilantro aioli

GRAVY WEDGES \$7
wild mushroom gravy

WEDGES \$6
sweet chili & herbed sour
cream sauces

EGGPLANT \$6
lemon, caponata relish

PLEASE INFORM SERVERS
OF ANY ALLERGIES

