

DINNER



STARTERS

- Kale**— Red watercress, pearled barley, grape, goat cheese, Dijon vinaigrette **9** 
- Artisan Greens**— Watermelon radish spring carrots, heirloom cherry tomato, balsamic vinaigrette **7** 
- Watermelon, Burrata**— Heirloom tomatoes, strawberry balsamic glaze **9** 
- Classic Caesar**— With grilled crostini **6**
 Add Chicken **6** Shrimp **10** Salmon **8**
- Hot Smoked Salmon Artisan Greens**— Artisan mix, market fresh orange, avocado, heirloom cherry tomato, pomegranate seeds, ginger vinaigrette **14** **GF** 
- Honey Soy Pork Belly**— Pork belly seared & accompanied with spiced vinegar slaw & warm apple raisin puree **10** **GF**
- Pan-Flashed Crab Cakes**— Charred corn relish, shishito peppers **10** **GF**
- Buffalo Wings**— Buffalo sauce, local gorgonzola dressing **9** **GF**
- Mac & Cheese**— White cheddar, black garlic crust, caramelized red pearl onion **8**
- Pan Roasted Scallops**-* White corn grits, braised baby greens & ham vinaigrette **10** **GF**
- Local Artisan Cheese Board**- Olives, artichokes tapenade & grilled crostini **15**
- Smoked Cheddar & Bacon Sliders**— Apple wood smoked bacon & smoked cheddar, on pretzel rolls **9**
- Steamed Mussels**— Shallots, garlic, roasted tomatoes, smoked paprika, steamed in Blue Moon beer **10**
- Tuna Tartar**— Mango wasabi puree, herb salad, wonton crisp **14**
- Poached Egg**— On asparagus, snap peas, shitakes, lemon vinaigrette **9**
- Smoked Cheddar & Ale Soup**— Grilled crouton, pepitas & chive Crème Fraiche **7**
- Soup Du Jour** **5**

SANDWICHES & FLATBREADS

- Bacon Cheddar Burger**-* Smoked cheddar, bacon, onion, tomato & lettuce, sea salt fries or side salad **13**
- Blackened Burger**-* Morel leak cheese crispy fried jalapeños, & a sunny side up egg, sea salt fries or side salad **14**
- Pulled Pork Burger**-* Beef patty topped barbecue pulled pork, fried onion strings, apple spiced vinegar slaw, chipotle cheddar, sea salt fries or side salad **16**
- Roasted Tomato & Mozzarella Flat Bread**— Arugula Sarveccio salad, lemon oil **12**
- Spicy Italian Sausage Flat Bread**-Grilled artichokes, ricotta, basil pesto **12**
- Chicken Caprese Sandwich**— Oven dried tomato, fresh mozzarella, arugula, pesto mayo **14**
- Bistro Steak Sandwich**-* Roasted tomato, arugula, horseradish-goat cheese cream, garlic parmesan baguette **14**

ENTRÉES

- Stout Beer Batter Cod**— House fried potato chips, malt vinegar aioli & apple spiced vinegar slaw **19**
- Pan Seared Salmon**— Tri-bean succotash, gremolata, pepper oil **25** **GF** 
- Porter Short Ribs**— Creamy grits, braised Brussel sprouts & porter cream sauce **26**
- Fettuccine Carbonara**- Pancetta, peas, Sarveccio parmesan & butter accented with roasted garlic bread crumb **19**
- Frenched Pork Chop**— Apple cherry chutney, roasted sweet potato purée & Brussels sprouts **25** **GF**
- Roasted Airline Chicken**— Baby kale, northern white beans, roasted tomato, shiitake mushrooms **22** **GF** 
- Bone-In NY Strip**-* Béarnaise, roasted fingerling potatoes, & Brussels sprouts **39**
- Black Sesame Roasted Tofu**-* Stir fry vegetables, hot Chinese mustard sauce, sunny side up farm egg **19** **GF**
- Duck Confit**— Coconut infused forbidden rice, stir fry vegetables & a sweet chili citrus gastrique **24** **GF**
- Chef's Inspiration**— Our daily offering inspired by regionally farmed or seasonally harvested products, priced daily


SIDES

- Grilled Asparagus**- Shaved Sarveccio & lemon zest **5**
- Sautéed Snap Peas**- Smoked sea salt, chive oil **5**
- Potato & Gruyere Gratin** **5**

-20% gratuity will be added to parties of 6 or more

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

 These nutritional powerhouse foods can help extend your health span—the extent of time you have to be healthy, vigorous and vital.”
 Dr. Steven Pratt, author of *SuperFoods Rx: Fourteen Foods That Will Change Your Life*

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