



## STARTERS

<b>Soup Of The Day</b> .....cup	\$6/bowl	\$8
<b>Nashville Hot Cauliflower</b> <i>dill pickles and house made dipping sauce</i> .....		\$9
<b>Fried Brussel Sprout Leaves</b> <i>parmesan cheese, balsamic glaze</i> .....		\$9
<b>Street Corn Off The Cob</b> <i>morita aioli, lime, cotija cheese, aleppo pepper, cilantro</i> .....		\$9
<b>Prosciutto Bruschetta</b> <i>caramelized onion dip, balsamic syrup, infused xvoo arugula, focaccia</i>		\$12
<b>Chicken Wings</b> <i>salsa macha wing sauce, cotija cheese, sour cream</i> .....		\$12
<b>Nachos</b> <i>warm Yoli Tortilleria chips, pepper jack &amp; tequila queso, pinto refried beans, corn salsa</i> <i>(Add Chicken \$7/Shredded Beef* \$9)</i> .....		\$14
<b>Beef Sliders</b> <i>Guinness braised beef, onion marmalade, Muenster cheese, garlic fries</i> .....		\$14
<b>Charcuterie Board</b> <i>Chef's choice of two meats and cheeses, pickled onions, grain mustard</i> .....		\$20

## SALADS *Additions: Grilled Chicken \$7 Grilled Salmon\* \$14*

<b>Pickled Squash Spinach Salad</b> <i>baby spinach, pickled seasonal squash, marinated feta cheese, red onion, roasted pecans, maple poppy seed dressing</i> .....		\$9
<b>Brussel Sprouts Salad</b> <i>baby kale, brussel sprouts leaves, blue cheese crumbles, cranberries, pumpkin seeds, pecans, roasted butternut squash, red wine vinaigrette</i> .....		\$9
<b>Chopped Salad</b> <i>bibb lettuce, boiled eggs, bacon, pickled onions, roasted grape tomatoes, blue cheese crumbles, buttermilk sage dressing</i> .....		\$9
<b>Fried Goat Cheese &amp; Beet Salad</b> <i>arugula, roasted red &amp; golden beets, goat cheese croquette, shallots, fried walnuts, spicy honey, balsamic dressing</i> .....		\$11

## SANDWICHES *served with choice of french fries, garlic fries, or sweet potato fries*

<b>Club</b> <i>turkey, ham, bacon, onion, pickle, lettuce, tomato, cheddar, sourdough</i> .....		\$14
<b>Black &amp; Blue Burger*</b> <i>blackened patty, blue cheese, blueberry compote, arugula, bacon</i> .....		\$15
<b>KC Beach Burger*</b> <i>7oz beef patty, grilled pineapple, onion ring, barbeque sauce, sautéed jalapeños, ham</i> .....		\$15

## ENTREES

<b>Butternut Squash Gnocchi</b> <i>sage brown butter, gremolata, parsley salad</i> .....		\$21
<b>Apple Cider Pork Chop</b> <i>13oz pork chop, caramelized onions &amp; apples, sweet potato, brussel sprouts, sherry gastrique</i> .....		\$22
<b>Shrimp Fettucine*</b> <i>sun dried tomato alfredo, roasted grape tomatoes, lemon butter, broccolini</i> .....		\$24
<b>Brick Chicken</b> <i>creamy farro, baby kale, acorn squash puree, pan jus</i> .....		\$24
<b>Salmon*</b> <i>roasted seasonal squash hash, grilled broccolini, chimichurri</i> .....		\$26
<b>14oz Ribeye*</b> <i>mashed potatoes, green beans</i> .....		\$40

\*Regarding the safety of these items, asterisked items can be served raw or undercooked. Consuming raw or undercooked meats, poultry or seafood may increase your risk of food borne illness.



## SIDES

*French Fries / Sweet Potato Fries / Garlic Fries / Mashed Potatoes / Green Beans 5*  
*Garden Salad 6*

## DESSERTS

- Brown Butter Cake** *mocha ganache, coffee ice cream, cookie butter.....\$9*
- Apple Upside Down Cake** *cinnamon ice cream, vanilla sauce, crumble.....\$9*
- Matcha Ice Cream Donut Sandwich** *earl grey tea glaze, rainbow sprinkle crumb...\$9*
- Betty Rae's Ice Cream Flight** *Chef's selection of 3 ice creams and a cookie.....\$9*

## BOTTLES

- Angry Orchard Cider..... 6*
- Blue Moon.....6*
- Boulevard Pale Ale... 6*
- Boulevard Wheat... 6*
- Bud Light... 5*
- Budweiser.....5*
- Coors Light.....5*
- Corona.....6*
- Guinness..... 6*
- Heineken... 6*
- Michelob Ultra... 5*
- Miller Lite..... 5*
- High Noon..... 6*
- Kaliber N/A... 6*
- Boulevard Quirk Seltzer.....5*

## WINES

- La Marca Prosecco.....10/40*
- Poema Cava Brut.....9/36*
- Bouvet Brut Rose.....14/55*
- Rodney Strong Chardonnay.....9/35*
- Ruffino Pinot Grigio.....8/31*
- Unshackled Sauvignon Blanc.....10/39*
- Diora Rose.....10/39*
- Unshackled Chardonnay.....15/55*
- Josh Cabernet.....9/35*
- Elsa Bianchi Malbec.....8/31*
- Elouan Pinot Noir.....13/51*
- Seven Hills Merlot.....9/35*
- Coppola Claret Cabernet.....14/60*
- Collusion Cabernet.....18/71*