

GETTING STARTED

Bordeaux Chips & Dip | 7  
Chips and dip

Fall Mezza Plate | 14 
Housemade Focaccia, farmers cheese, baba ghanoush, olives, roasted garlic

Crispy Broccoli | 12.  
Flash fried broccoli florets with a Ginger-chili vinaigrette

Sweet Chili Shrimp | 16 
Crispy fried shrimp, sweet chili sauce, sesame seeds, seaweed salad

Chicken Wings | 16
Bone-in or boneless wings choice of BBQ, Buffalo, or sweet pepper sauce

Chicken Quesadilla | 15
Cajun chicken, corn salsa, cheddar, pepper jack, pickled jalapeños, scallions, cilantro-Ranch dressing, guacamole

BBQ Pork Mac & Cheese Egg Rolls | 15
Three housemade pulled pork, macaroni and cheese eggrolls with BBQ sauce

FLATBREADS

Chicken Club | 15
Grilled chicken, bacon, spinach, tomato, cheddar cheese, garlic aioli

Bean and Shroom | 14 
Ricotta, goat cheese, charred green beans, Oyster mushrooms, crispy shallots and finished with garlic herb oil

STEAKS

Steaks come with choice of two sides and an enhancement

Enhancements: Chimichurri, Herb compound butter, Roasted mushrooms, caramelized onions, or red wine veal reduction.

*Filet Mignon 8oz. | 42 

*Ribeye 10oz. | 40 

*NY Strip 10oz. | 34 

MAIN EVENTS

Add a side garden salad or cup of soup (+\$4)

*Cherry Smoked Salmon | 32 
Cold smoked and roasted salmon, chimichurri, wild rice, grilled broccolini

*Cabbage Schnitzel | 26 

Two breaded cabbage steaks, mushroom gravy, squash spätzle, spiced carrot and parsnips

*The Yard Bird | 26 
Seared chicken legs, red wine, trumpet mushrooms, shallots, bacon, Yukon garlic mashed potatoes, roasted squash

*Truffle Butter Flounder | 36 
Pan-seared flounder, truffles, white wine lemon sauce, Yukon garlic mashed potatoes, Brussels

MARKET FRESH

Garden Deluxe | 15 / 8  (Full / Half)
Romaine, cherry tomatoes, red onion, cucumber, carrot threads, bacon, boiled egg, croutons, buttermilk ranch

Classic Caesar | 15 / 8.  (Full / Half)
Romaine, parmesan, shaved parmesan, croutons, Caesar dressing

Farro & White Bean Salad | 15 / 8  (Full / Half)
Spring mix, farro, cannellini beans, carrot threads, bell pepper, cherry tomatoes, goat cheese, artichoke, red onion, pecan, lemon pepper vinaigrette

Winter Panzanella | 15 / 8  (Full / Half)
Spring mix, shaved beets, leeks, red onion, roasted squash, pomegranate seeds, croutons, grapefruit vinaigrette

HANDHELDS

All handhelds come with chips and deli pickle.
Upgrade to house cut fries +\$3

Philly Cheesesteak | 16
Ribeye, provolone cheese, peppers, onions, horseradish aioli, grilled hoagie roll

***Bacon Cheeseburger** | 17
Two wagyu smash patties, American cheese, bacon, lettuce, tomato, onion, pickle, brioche bun

Grilled Turkey | 15
Carved turkey, smoked white cheddar, arugula, cranberry aioli on Sourdough Bread

Hot Honey Fried Chicken Biscuit | 16
Breaded chicken breast, hot honey, sliced pickles, buttermilk biscuit

Italian Calzone | 17
Pepperoni, ham, salami, ricotta, mozzarella cheese, marinara

Black Bean Burger | 16
House made black bean burger, lettuce, tomato, onion, avocado, Sriracha aioli, brioche bun

PASTAS & SUCH

Pumpkin Sage Gnocchi | 25 
Tri-color gnocchi, pumpkin, sage, bell peppers, onion, coconut milk, balsamic

Fettucine Alfredo | 22 
Fettucine pasta, alfredo sauce, shaved parmesan cheese

*Add Chicken +6 | Shrimp +8 | Salmon +8

SIDES

 **French Onion Baked Potato**

 **Yukon Garlic Mash**

 **Hand Cut Fries**

 **Spiced Carrots & Parsnips**

 **Squash Spätzle**

 **Wild Rice**

 **Pumpkin Risotto**

 **Grilled Broccolini w/Parmesan mornay**

 **Rosemary Garlic Brussels**

* THESE ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



Gluten Free



Vegan



Vegetarian



COCKTAILS

Bootsy Collins | 10
Valentine's White Blossom Vodka, Lillet rouge, lemon juice, simple syrup

Margarita | 11
Corazón Blanco tequila, Cointreau, lime juice, simple syrup

Rye Old Fashioned | 12
Basil Haydens's Dark Rye, simple syrup, orange bitters

Peanut Butter Jelly Time | 12
Peanut butter washed J&B Rare scotch, grape jelly simple syrup

Crowne Mule Jewel | 12
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, lime juice

Apple Cobbler | 10
Averna Amaro, Dolin Sweet Vermouth, lemon juice, house-made apple jam

French 75 | 13
Classic champagne sparkler with Botanist gin, lemon juice, and Piper Sonoma Brut

Espresso Martini | 12
Tito's Handmade vodka, coffee liqueur, espresso, simple syrup, optional creamer

Classic Bloody Mary | 10
Hanson of Sonoma Organic original vodka, bloody mary mix

The Toucan Punch | 12
Ron Zacapa Centenario 23 rum, Campari, pineapple juice, simple syrup, Fruit Loops

Corpse Reviver No. 1 | 10
Paul Masson apple brandy, Hennessy VS cognac, Dolin sweet vermouth

BOTTLED BEERS

Domestic | 6
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Labatt Blue

Imported | 7
Heineken
Heineken 0.0
Corona Extra
Guinness
Modelo Especial
Stella Artois

Hard Seltzer | 8
High Noon Sun Sips
Peach, Watermelon, Pineapple

Craft | 8
Samuel Adams
Blue Moon
Bell's Two Hearted Ale
Bell's Amber Ale
Bell's Kalamazoo Stout
Founders Centennial IPA
Founders Porter

Cider | 6
Angry Orchard
Stella Cidre

Non-Alcoholic | 7
Heineken 0.0
Athletic Lite Lager
Athletic Run Wild IPA

ZERO PROOF

Pink London Cosmopolitan | 10
Lyre's Pink London Spirit, Lyre's Orange Sec, lime juice, cranberry juice, strawberry syrup

Light & Breezy | 8
Seedlip Grove 42, Fever-Tree Ginger Beer

WINES

Whites
S.A. Prum Essence Riesling 10 | 38
Mosel, Germany

Licia Albariño 12 | 46
Rias Baixas, Spain

Centine Toscana Pinot Grigio 11 | 40
Tuscany, Italy

Emmolo Sauvignon Blanc 9 | 34
Napa Valley, California

Kim Crawford Sauvignon Blanc 12 | 46
Marlborough, New Zealand

30 Degrees Chardonnay 8 | 30
Monterey, California

Sea Sun by Wagner Chardonnay 9 | 34
California

Bubbles & Rosés
Daou Rosé 13 | 50
France

Piper Sonoma Brut Sparkling 12 | 46
Sonoma County, California

LaMarca Prosecco Rosé (split) 10 187ml
Prosecco, Italy

Reds
Meiomi Pinot Noir 12 | 46
Sonoma Coast, California

Decoy by Duckhorn Merlot 12 | 46
Sonoma County, California

Murphy-Goode Red Blend 10 | 38
California

Centine Toscana IGT Red Blend 10 | 38
Tuscany, Italy

30 Degrees Cab. Sauvignon 9 | 34
Paso Robles, California

Liberty School Cab. Sauvignon 11 | 40
Paso Robles, California

DESSERTS

Caramel Apple Galette | 12
Apple, caramel, cinnamon, pastry crust, vanilla ice cream

Crème Brûlée | 12 🍷
A rich vanilla custard topped with a "burnt" candied sugar & whipped cream

Black Forest Mousse Cake | 12
Chocolate sponge cake, vanilla mousse, dark cherry filling

Cheesecake | 12
Inquire with your server about the flavor of the day