



(on the smaller side...)

MARCONA ALMONDS \$3

CASTELVETRANO OLIVES WITH BREAD \$4

GREEN BEANS & SHALLOTS \$4

#### ARTISAN CHEESE PLATE

A selection of five fine artisan cheeses selected by Janet, served with fruit and crackers. \$12 *v*

#### FRESH SARDINES

Pan-seared Pacific sardine with lemon wedges. \$4

#### CHOP'S FARMHOUSE COUNTRY STYLE PATÉ

Local paté of chicken, pork, pork belly, chicken liver, eggs, onion, parsley, cream and pistachios. Served with crackers, grainy mustard, and house-pickled red onion. \$8

#### FLANK BITES

Tender bits of beer-marinated flank steak served with horseradish aioli. \$8

#### FRENCH ONION SOUP

Traditional French onion soup baked with Campagnolo toast and Gruyere cheese. \$9

#### BACON MAC & CHEESE

Mac & cheese with Gruyere, Asiago, Tillamook sharp white cheddar, Hill bacon and a crisp Panko topping \$6

#### MIXED GREEN SALAD

Fresh mixed greens are tossed with tomatoes, cucumber and carrots. House-made balsamic vinaigrette, ranch or blue cheese dressing. \$6.50 Side salad with entrée \$3.50 *v. ng*

#### CAESAR SALAD

Cold, crisp romaine lettuce dressed with house-made Caesar dressing, garlicky croutons and shaved Romano and Asiago cheeses. (Note - Caesar dressing contains raw egg.) \$8 Family Style \$16

#### SMOKY ROGUE SALAD

Mixed greens, hazelnuts and apples tossed with a mixture of olive oil, lemon juice and fresh thyme swirled with Rogue Creamery's award winning Smoky Blue. \$8 Family Style \$16 *v*

#### HOME MADE SOUP

See board for selections. Cup \$5 Bowl \$7

VEGETARIAN = *v*

NON-GLUTEN = *ng*

*Parties of six or more may be held hostage to an automatic gratuity of 20% regardless of whether or not you think your server has earned it.*

Chef - Janet O'Connor

Sous Chef - Kyle Wilson



(on the larger side...)

### WILD MUSHROOM PASTA

Fresh, hand-cut herb and garlic pasta tossed with chanterelles, hedgehogs, and sweet tooth mushrooms in a light Madeira sauce. \$19 *v*

### CHICKEN & BISCUITS

Back by popular demand (Mostly for George)! Pot pie-like filling with Draper Valley Chicken and a house made biscuit on top. Perfect for these cold months! \$17

### LAMB KEBABS, 3 WAYS

Kebabs with tomatoes, red pepper, and onion, and 3 different preparations of lamb sirloin: Beer-sriracha marinade, Smoked paprika & cumin rub, and Pomegranate molasses and pistachio-crust. Served over cous-cous with toasted pita and tzaziki dip. \$23

### BUTTERNUT SQUASH RAVIOLI

Butternut squash ravioli in a hazelnut sage butter, served with a side vegetable. \$17 *v*

### CHICKEN MARSALA

A Draper Valley chicken "airline breast" served with a porcini mushroom Marsala sauce over mashed potatoes. \$19 *ng*

### HAWAIIAN LINE-CAUGHT TOMBO TUNA

Seared Ahi Tuna done Spanish style with a Bravas sauce (spicy and flavorful roasted red pepper and tomato) served with a sauté of fingerlings, onions and spinach. \$21 *ng*

### BAVETTE STEAK

Tender, lean Piedmontese beef is cut "bavette" style, marinated in beer, grilled to your specification and served with a horseradish aioli, potatoes and a vegetable. \$19

### HAMBURGER

Local, organic grass-fed "brew beef" is used to make a full half-pound patty, served with potato wedges. \$11 Choice of wheat or white bun. Avocado, cheese, mushrooms - \$1 Bacon - \$2  
*Due to the low fat content we do not recommend medium-well and well-done orders.*

### SPICY PRAWNS & CREAMY POLENTA

Prawns sautéed with garlic, chipotle pepper, tomatoes, scallions and white wine with a touch of butter to finish the sauce and placed over Janet's famous polenta. \$18 *ng*  
Vegetarian Option: Substitute a mix of vegetables for the prawns. \$16 *v. ng*

VEGETARIAN = *v*      NON-GLUTEN = *ng*

*Parties of six or more may be held hostage to an automatic gratuity of 20% regardless of whether or not you think your server has earned it.*