

medley.

owner/executive chef - wilks medley
owner/executive pastry chef - colleen medley

soups & salads.

baby kale caesar, imported spanish white anchovies, parmesan, baguette croutons, cracked pepper, lemon	14
simple arugula salad, lemon, evoo, black pepper, sea salt, shaved parmesan (V) (GF)	9
super greens, kale, arugula, chard, quinoa, grapes, asiago, pepitas, jalapeño-lime vinaigrette (V) (GF)	14
new england style green chile clam chowder, pernod, bacon, cream, potato, oyster crackers, tabasco	18
black bean soup, blackened shrimp pico de gallo, crispy corn tortilla, cilantro crema (GF)	16

small plates.

bread plate, warm whole grain ciabatta, whipped butter, sea salt (V)	5
cheese plate, brie, truffled goat, manchego, smoked blue, baguette, house-made jams (V)	18
sushi grade ahi tuna tartare tostada, cucumber, red onion, avocado, sesame, sriracha, cilantro (GF)	18
blue crab cake croquettes, capers, whole grain mustard, old bay, spicy japanese mayo, lemon	17
pimento mac, cavatappi, pimento cheese sauce, pickled jalapeños, gremolata bread crumbs (V) add bacon +3	12
gambas al ajillo, white shrimp, garlic, evoo, chili flake, lemon, baguette	15
grilled baby cauliflower, tahini yogurt, crispy curried chickpeas, preserved lemon, za'atar vinaigrette, mint (V) (GF)	16
new zealand lamb chops, golden raisin gastrique, cumin, crispy leeks (GF)	21
tacos, changes daily	12
crispy fries (V) add parmesan & truffle +3 (V)	8

mains.

pan-seared ocean trout, roasted winter squash, smoked almond cream, brown butter green beans (GF)	29
grilled wild-caught swordfish, gigante beans, tomato, caperberries, olives, grilled baguette, saffron rouille	34
vegan stuffed eggplant, "ricotta," pomodoro sauce, piñon, nutritional yeast, balsamic glaze, fried basil (V) (GF)	22
pasta, schiaffoni, creamy tomato & roasted portobello mushroom ragù, asiago, cracked black pepper (V)	24
dark meat fried chicken, thighs & legs, mashed potatoes, green beans, country gravy, house-made spicy pickles	26
grilled 12oz duroc tomahawk pork chop, creamy grits, braised collard greens, red onion-apple mostarda (GF)	41
burger, grass fed beef, pulled pork, smoked onion bbq, white cheddar, baby kale, aioli, fries	20
steak frites, 8oz hanger steak, peppercorn demi-glace, crispy fries, aioli	33

(V) = vegetarian (GF) = gluten free | all credit card transactions are subject to a 2.5% processing charge

split plate subject to a \$3 fee | parties of 5 or more subject to automatic 20% gratuity

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