

JOIN US for our WEEKLY SPECIALS:

WINE NOT WEDNESDAY- half price all wine bottles

TROPICAL THURSDAY- 3-course Caribbean inspired prix fixe menu

SUNDAY SUPPER- family-style fried chicken dinner weekly at 5pm

## to share

**tamal** | \$10 (available after 5pm)

roasted pork, bbq salsa, cotija

**avocado fries** | \$10

chipotle-lime aioli

**empanadas** | \$10

seasoned ground beef, olives,  
chihuahua, served with chimichurri

**nachos** | \$10

chipotle-cheddar cheese sauce,  
beans, pickled red onions, guacamole,  
sour cream, choice of pork or chicken

## soup & salad

**seasonal soup** | \$4/8

**autumn grain salad** | \$10.5

greens, spiced pumpkin, dates, candied  
walnuts, parmesan, cider vinaigrette

**cauliflower salad** | \$8.5

olives, celery, fresh herbs, black  
olive oil, lemon vinaigrette

**aztec salad** | \$10

field greens, tomatoes, avocado, black  
beans, jack cheese, tortilla strips, lime

add grilled chicken, steak or spicy shrimp | \$7



# dinner

autumn 2018

wednesday- sunday 5pm-close

## handmade pasta

*entrée portions, made from scratch*

**maltagliati** | \$20

braised beef ragu, parmigiano-reggiano

**gnocchi** | \$18

mushrooms, sage, walnuts, butter cream

## seasonal plates

*served with your choice of one side*

**pan-seared salmon** | \$25

lemon butter, carrots in olive oil

**roasted chicken** | \$22

braised red wine cabbage, herb salad

**grilled skirt steak** | \$26

black bean pasilla salsa, avocado-pico de gallo

**pork schnitzel** | \$20

apple butter, mustard cream sauce

*select one side*

**creamy grits**, maple sugar

**herb spaetzel**, lemon, butter

**smashed potatoes**, garlic butter

**roasted pumpkin**, mole, cotija cheese

**cider roasted brussel sprouts**, pepitas

we operate a scratch kitchen that uses wheat, soy, nuts & dairy  
please notify your server of any allergies

18% gratuity added to parties of 6+ | no separate checks please  
items & prices subject to change

## sandwiches

**el cubano** | \$13

pulled pork, ham, jack, pickled onion-poblano relish  
served with cilantro-lime slaw

**grilled shrimp & fried oyster po'boy** | \$15

arugula, tomato, house giardiniera, cajun mayo

**plantain sandwich** | \$13

seasoned grilled chicken, cheddar,  
pickled red onion, cilantro-lime slaw  
served with Cuban black beans & rice

**vegetable burger** | \$11.5

house made patty, L.T.O., spicy aioli  
served with a pickle & choice of side below

**grilled chicken sandwich** | \$13

jack cheese, L.T.O., garlic aioli  
served with pickle & choice of side below

**slagel family farm beef burger** | \$13

L.T.O., whole grain mustard aioli  
served with pickle & choice of side below

## sides

**cider roasted brussel sprouts** | \$6

**Cuban black beans & rice** | \$4

**mac & cheese** | \$5

**farm greens** | \$4

**fries** | \$4

ask about our  
catering & events  
program!