



NOSH

BLOCK BREAD

W/ WHIPPED BUTTER 2

W/ ROASTED GARLIC 4

W/ BERRY RICOTTA 5

HOUSE POPCORN 2

COCONUT CHILI CHICHARRONES 4

HERBED ASIAGO FRIES 5

PICKLED VEGETABLES 6

OLIVES & PEPPADEWS 7

OYSTERS MP*

BACON FLIGHT 7

MEAT TASTING 14*

CHEESE TASTING 12

BOTH 26*

SALADS & SOUP

HOUSE SALAD 6 / 10

SPINACH, ARUGULA, SHALLOT, TOMATO, CUCUMBER, CRANBERRY, ASIAGO CRISP, POPPY SEED VINAIGRETTE

POTATO & CARAMELIZED LEEK 5 / 9

CRÈME FRAICHE, CHIVES, BRIOCHE CROUTON

STEAK SALAD 15

6 OZ HANGING TENDER, MIZUNA, SPINACH, PEPPADEW, TOMATO, GORGONZOLA, KALAMATA, GIARDINIERA, TARRAGON VINAIGRETTE, BASIL, BRIOCHE CROUTON

GRILL

HOUSE-BUTCHERED, CHAR-GRILLED, SERVED AL A CARTE

10 OZ HANGING BEEF TENDER * 28

BÉARNAISE OR BLACK GARLIC SOUBISE

16 OZ PORK CHOP 22

TANGY MUSTARD OR SMOKED GARLIC BBQ

8 OZ COULOTTE * 22

BÉARNAISE OR BLACK GARLIC SOUBISE

COLORADO LAMB CHOP* 32

ROASTED GARLIC FENNEL PAN SAUCE

PLATED

COMPOSED CUISINE

SMOKED BISON SHORT RIB 32

SMOKED GRITS, BBQ SAUCE, HAYSTACK ONIONS

FRIED CHICKEN 18

HOT HONEY, STEAK FRIES, PICKLES

CRAB AGNOLOTTI 26

ROASTED MUSHROOM, ARUGULA, PRESERVED LEMON WHITE WINE SAUCE, TOMATO, HERBS

GARDEN GNOCCHI 22

SPINACH GNOCCHI, SWEET PEAS, FENNEL, SPINACH, GREEN APPLE, PARSLEY PUREE, HERBS, GREMOLATA

SHARE

BACON BAKED MAC & CHEESE 12

SMOKED CHEDDAR, PEAS, BLACK GARLIC, CORNBREAD CRUST

CORN FRITTERS 8

RASPBERRY PEPPER JAM, HONEY BUTTER

ROASTED MUSHROOMS 10

ARUGULA, CRISPY GARLIC, GOAT CHEESE

PAN ROASTED VEGETABLES 9

MARINATED TOMATO, CANDIED PECAN, SMOKED GRITS

SANDWICHES

SERVED WITH FRIES & PICKLES

HOUSE-GRIND BURGER 12*

CUSTOM BEEF & PORK GRIND, AGED CHEDDAR RASPBERRY PEPPER JAM, ARUGULA, TOMATO, WHOLE GRAIN MUSTARD-MAYO

B&L BLT 12

B&L BACON, ARUGULA, MARINATED TOMATO, MAYONNAISE, RYE

WILD MUSHROOM MELT 12

ARUGULA, ONION, FENNEL, ROASTED GARLIC, DILL HAVARTI, RANCH, RYE

ROASTED PORK DIP 12

PICKLED ONION, CUCUMBER, GOCHU JANG AIOLI, HOAGIE, SESAME SOY DIP

CHEESE STEAK 15

CARAMELIZED ONIONS, MUSHROOMS, PROVOLONE, CITRUS AIOLI, HOAGIE

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES.

A COMMON KITCHEN IS USED IN ALL FOOD PREPARATION, THEREFORE WE CANNOT GUARANTEE THAT FOOD MEETS ALL DIETARY RESTRICTIONS OR IS ALLERGY FREE. WE WILL DO OUR BEST TO ACCOMMODATE ANY DIETARY NEEDS.

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD BORNE ILLNESSES.