



SOCIALS

QUESO FUNDIDO 14

black beans, chipotle, goat cheese, crema, masa chips, ancho-corn salsa

TRUFFLE FRIES 8

black truffle salt, roasted garlic aioli

LOADED FRIES 13

chef's daily creation

ZUCCHINI SPAGHETTI & MEATBALLS 15

meatballs, harissa compote, zucchini ribbons, fresh mozzarella

GRAPEFRUIT SALAD 15

grapefruit, basil, sumac, endive, red onion, EVOO, balsamic, mixed greens

QUAIL EGG & KALE SALAD 15

dill, cilantro, sesame seeds, pumpkin seeds, almonds, ricotta, grainy mustard vinaigrette

NIÇOISE SALAD 20

egg, yellowfin tuna, kalamata olives, red onion, tomato, baby potato, feta

BEEF TARTARE 19

tenderloin, egg yolk, bacon aioli, potato chips

RACLETTE & FLATBREAD 15

swiss, truffle, herb flatbread

GETAWAY FARMS SIRLOIN FLATBREAD 18

mornay, potato, scallion, truffle, arugula, grana padano, gouda, demi

COCONUT SHRIMP 15

coconut chili broth, shaved coconut

FRIED CHICKEN BITES 13

buffalo sauce, buttermilk drizzle, slaw, chives

RACLETTE ANTIPASTI BOARD 28

swiss, kalamata olives, prosciutto, zucchini, red pepper, garlic flatbread

GOAT BREAD 14

mozza, grana padano, pesto aioli, marinara

ROASTED BRUSSELS SPROUTS 12

bacon, sriracha aioli

GARDEN FLATBREAD 14

marinara, pesto, balsamic, bocconcini, cherry tomato, zucchini, butternut squash

RACLETTE & ROMA 19

swiss, EVOO, thyme, rosemary, herb flatbread

LOBSTER CRAB MAC 'N' CHEESE 19

lobster, crab, arugula, grana padano

MUSHROOM MAC 'N' CHEESE 15

mushroom, spinach, truffle oil, brie

BACON MAC 'N' CHEESE 14

bacon, cheddar, hot peppers

CAULIFLOWER & PROSCIUTTO 13

capers, dill, panko, brown butter

LIKE IT CHEESY? ADD RACLETTE TO YOUR DISH! 3 OUNCES FOR 8

we believe that dining together is made better by sharing delicious food ❤️

WOODSTONE PIZZA

VAMPIRE SLAYER 22

prosciutto, roasted garlic, ricotta, arugula

FRUIT 'N' NUT 16

pesto, red wine poached pear, gouda, walnuts

FUNGI 16

foraged mushrooms, mornay, parm, truffle oil

FLYIN' HAWAIIAN 20

spicy pineapple, pancetta

THE WISE GEIR 16

bacon, gouda, avocado, cilantro

MY-TY 17

peanut sauce, mozzarella, smoked chicken, spicy peanut, coconut

DESSERTS

Chef's seasonal creations.
Ask your server for details.

MOUSSE 9 | CHEESECAKE 9 | BROWNIE 9

Please advise your server of any allergies or dietary restrictions.

LARGE PLATES

ATLANTIC SALMON 27

mushroom risotto croquette, harissa compote, green beans, lemon crema

OVEN ROASTED WHOLE FISH 20

hand cut fries, tzatziki, greens

HOUSE-MADE SAUSAGE 24

chorizo, baby potatoes, chimichurri, deep-fried sauerkraut, hot mustard

STRIPLOIN 29

baby potatoes, cherry demi, squash purée, pasrnip crisp, red wine braised onion

SMOKED MEATLOAF 26

sweet potato-bacon hash, corn, arugula, balsamic, onion gravy

THE WILD TROTTER BURGER 19

wild boar, local pork, Urban blue cheese, apple chutney, arugula, grainy mustard vinaigrette, onion frites

CARAMELIZED ONION BURGER 15

lettuce, tomato, roasted garlic aioli, hand cut fries

PORK SCHNITZEL 22

warm bacon potato salad, lemon crema, root vegetable demi, tomato fennel jam