



# SOCIALS

## QUESO FUNDIDO 14

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

## 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

## GARDEN FLATBREAD 14

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

## GETAWAY FARMS SIRLOIN FLATBREAD 18

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

## COCONUT SHRIMP 15

coconut chili broth, shaved coconut

## QUINOA SALAD 16

grilled radicchio, carrot, clementine, cilantro, macadamia, lemon-white balsamic

## 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, grana padano, 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

## DESSERT Chef's seasonal

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

*Please advise your server of any allergies or dietary restrictions.*

## FRIED CHICKEN BITES 13

buffalo sauce, bacon buttermilk, 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

## RACLETTE & ROMA 19

swiss, EVOO, thyme, rosemary, herb flatbread

## BUFFALO MAC 'N' CHEESE 13

fried chicken, buffalo, blue cheese

## 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

## MUSHROOM POTSTICKER 16

foraged mushrooms, smoked tofu, bok choy, ginger

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

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

## 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