



SMALL PLATES

Spicy Tuna Crunch Roll* / sriracha aioli
cucumber, avocado 9
Sautéed Spinach and Artichoke Dip
goat cheese, pita chips 10
Fritto Misto / calamari, artichoke hearts, cherry
peppers, lemon, arugula, tomato chutney 12
Rock Shrimp and Sweet Potato Fritters
nuoc cham 9

Shrimp Steamed Buns / rice buns, chipotle aioli
pickled red onion, iceberg 9
Grilled Filet Mignon* / truffled "tater tots"
frisée, Stilton blue cheese fondue 12
Chiang Mai Curried Noodles* / seared tenderloin
coconut milk, crispy shallots 8
Smoked Chicken Wings / blue cheese dressing
BBQ sauce 10

BURGER BAR

Grilled Angus Cheese Burger*
one all beef patty, special sauce, vintage cheddar
sesame seed bun 15
Black Jack Burger*
Cajun spice, jalapeno jack cheese, avocado
honey chipotle onions, artisan roll 14
Griddled Turkey Burger
caramelized onions, honey - grain mustard sauce 12
Salmon Burger*
avocado salsa, poblano pepper, lemon aioli 14
Skillet Roasted Angus Burger*
lemongrass kewpie, farm egg, teriyaki glaze 14

Bourbon Burger*
Angus sirloin, barbequed bacon sauce, caramelized onions
cheddar, arugula, garden tomatoes 14
Griddled Veggie Burger
Moroccan carrot and chick pea salad, Harissa aioli
HBC oat roll 13
Blackened Mahi Mahi Sandwich*
citrus tartar sauce, iceberg slaw, plum tomato 15
Choice of Sides
French fries, truffle fries, sweet potato fries,
caesar salad, kettle chips, kimchi fried rice,
balsamic dressed greens, garlic whipped potatoes

SALADS

Butter Lettuce and Baby Arugula
tarragon dressing
yellow tomatoes 8
Baby Spinach
turnips, green
grape vinaigrette
pumpkin seeds 7
Traditional Caesar
romaine hearts
parmesan, anchovies 7

STONE PIES & SANDWICHES

All stone pies are served with a small Caesar salad

Street Taco Stone Pie / smoked pork, cumin crema, tomato, avocado, queso fresco 14
Vegetable Stone Pie / roasted butternut, caramelized onion, goat cheese, broccolini 13
Buffalo Chicken Wrap / crispy chicken, cheddar cheese, bacon, iceberg, blue cheese dressing
... kettle chips 14
BBQ Pork / house smoked pork, shaved red onion, bread and butter pickles
... sweet potato fries 13
Grilled Cheese and Turkey / aged provolone, avocado, spinach, thyme aioli, Roma tomatoes
... kettle chips 13

MAIN PLATES

Flank Steak Quesadilla / jicama salad, rajjas, sweet pepper and jalapeno salsa, soured cream 14
Pan Roasted Monkfish Medallions / house made chorizo sauce, sweet garlic fideos, frisée salad 17
Tuscan Chicken Salad / warm polenta croutons, local mozzarella, balsamic vinaigrette 14
Smoked Brisket Mac and Cheese / rigatoni, Grafton cheddar, sweet peas, buttered crumbs 13
Ancho Chili Braised Chicken Tacos / arbol chile salsa, charro beans, jicama slaw 15
Chopped Shrimp Greek Salad / cucumber, Kalamata olives, feta cheese, oregano vinaigrette 16
Grilled Rainbow Trout / gingered carrot puree, haricot verts, red pepper coulis 16
Pan Roasted Atlantic Salmon * / red wine risotto, caviar buerre blanc, shaved fennel salad 18
Hilda's Meatloaf / garlic mashed potatoes, roasted shallot-garlic sauce, haricots verts 13
Chicken Pad Thai / rice noodles, snap peas, sweet peppers, lime-chili sauce, roasted peanuts 15
Grilled Marinated Hanger Steak* / shiitake mushrooms, soy caramel sauce, broccolini, French fries 17

SIDES 6

Kimchi Fried Rice • Truffled Pommes Frites • Haricots Verts • Sautéed Garlic Spinach

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
 "Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness."
 It is important to bring any food allergy you may have to the attention of your server.
 Christopher M. Torla Chef/ Owner / David Alonso, Luis Duchimasa Sous Chefs