



# DINNER MENU

SPRING 2026

MICHAEL GARDNER  
*Executive Chef*

## STARTERS & SHAREABLES

**Chef's Selection** 7  
**Cheese & Charcuterie**  
parmesan, lemon almond crumble

**Brie Toast** 9

**Fontina Arancini** 12  
housemade marinara, parmesan

**Butter Shrimp** 12  
sambal butter, grilled bread

**Chicken & Barley Soup** 9

## SALADS

**Caesar Salad** 8/14  
baby romaine, parmesan,  
crouton, caesar dressing

**Gem Salad** 8/14  
bacon, soft egg, pecorino,  
tomato, avocado, shallot maple vinaigrette

**Add Protein**  
chicken + 7 | shrimp + 10  
steak +10 | salmon + 8

## MAINS

**Sausage Mezze** 22  
italian sausage, tomato cream sauce  
breadcrumbs

**Halibut Grenobloise** 38  
capers, cornichons, croutons,  
asparagus, brown butter, lemon

**Pan-Roasted  
Rainbow Trout** 25  
sweet and sour grain salad,  
crispy onions, dill yogurt

**Springer Mountain  
Chicken Milanese** 22  
kale, grape, celery salad,  
creamy Meyer lemon vinaigrette

**Steak Frites** 38  
filet medallions, shoestring fries,  
au poivre sauce

## SIDES

**Mac & Cheese** 6  
lumache rigate, cheddar, breadcrumbs

**Brussels Sprouts** 6  
honey garlic

**Grilled Asparagus** 6

**Truffle Fries** 6

**Salted Marble Potatoes** 6  
smoked paprika aioli

NEW EXPANDED  
OPERATING HOURS!

BREAKFAST SERVICE IS BACK!  
TUESDAY - FRIDAY | 7:30am - 10am



TUESDAYS | Now Open Until 9pm  
Check out our new Provisions List!

