

# STARTERS

Shrimp Cocktail jumbo shrimp, celery root & cabbage slaw, avocado, cocktail sauce \$14 Roasted Poblano Dip poblano pepper cream, bacon & peach chutney, toast points \$8 Meatbally pork, beef & veal meatballs, smoked tomato jam \$12

& Whole Chicken Wings classic or Asian \$12 for 11b or \$25 for 51bs Tomato & Burrata assorted heirloom tomatoes, burrata, pistou, crostini, balsamic reduction \$10

# SALADS/SOUP

Ortizan Breens stone fruit, crispy prosciutto, feta, Champagne vinaigrette \$14
Dungeness Crab arugula, kale, shaved fennel, pear, avocado, Dungeness crab, lemon vinaigrette \$18
Baby Wedge Salad iceberg lettuce, bacon, tomato, crouton, egg, red onion, blue cheese dressing \$14
Chopped Caesar chopped romaine hearts, garlic croutons, fresh parmesan cheese, Caesar dressing \$12
Roasted Beet Salad baby beets, arugula, corn, sweet peppers, cheddar, beet vinaigrette \$10
Tomato Soup house made croutons \$8/\$12

## PIZZA

(gluten free crust available upon request)

In Juapa salsa roja, shredded chicken, corn, jalapeños, cilantro, three cheese blend \$20

Pork Belly Hawaiian braised pork belly, pincapple, jalapeño, arugula, roasted tomato sauce, three cheese blend \$18

Margherita heirloom tomato, garlic, fresh mozzarella, basil \$16



#### DINNER

Stuffed Bell Pepperry wild rice, zucchini, tomatoes, shallot, goat cheese \$16

& Pork Medallion's creamed corn, crispy prosciutto, shishito pepper, potato chips \$22

& Scallopy pancetta, Peruvian lemon potatoes, cilantro \$24

Campbell River Salmon Israeli couscous, capers, dill, cucumber, red onion, lemon, EVOO \$30 Chicken Pot Pie chicken gravy, mirepoix, chicken breast, pastry dough \$22

Ribeye 1202. Durham Ranch, breakfast potatoes, chanterelles, onion rings, Mornay sauce \$34

Spaghetti & Meatbally house made noodles, meatballs, traditional marinara \$20

Born Burger 1/2 lb. Durham Ranch beef patty, mozzarella, arugula, onion jam, mayo on a brioche bun served with Kennebec fries or side salad \$16

#### SIDES

Hand Cut Frier Kennebec potatoes, ketchup \$7
Fried Cheere Curd's white cheddar cheese curds, pistou \$8
Corn On The Colv roasted, butter, lime zest \$6
Broccoli Salad cold, bacon, lemon, tomato, red onion \$8
Simple Salad artisan greens, tomato, cucumber, lemon vinaigrette \$6/\$10

## DESSERTS & FROZEN TREATS

Miss Jenny's Homemade Apple Pie served warm with vanilla ice cream \$8

Miss Jenny's Summer Strawberry Shortcake \$8

Shakey & Malty choose from chocolate, vanilla, strawberry, mint chip or coffee ice cream \$8 ask for it extra luscious and we will rim the glass with marshmallow, chocolate or caramel \$1

Old Jashioned Soday choose from old fashioned Coca-Cola, Ramune, Frostie Blue Cream Soda, black cherry, strawberry, orange, apple, grape, or bubble up \$5 add scoops of vanilla \$3

**KAZZLEY** throw some candies or sweets of your choice in with some ice cream, choose from Oreo's, Kit-Kat's, M&M's, graham crackers and sprinkles \$9

Root Beer Float root beer topped with vanilla ice cream \$8

Hot Judge Sundae or Banana Split traditional \$9 add a chocolate fudge brownie for \$2

### BEVERAGES

Espresso Drink's cappuccino, latte, mocha \$5 Juice's lemonade, orange, apple, cranberry, grapefruit \$3 Milk's organic 2%, chocolate, soy, chocolate soy, almond \$3 Cocorut Water \$4

Executive Chef Brett Moseley ° Chef de Cuisine Evan Roa