

## Starters

- Soup of the day** 8  
**Charcuterie Board** with artisan meats and cheese, accompaniments 28  
**Pozole** House special 15  
**Griddled Gemelli bread with** house-made **whipped ricotta** 10  
**House-made hummus** with seasonal vegetables 8  
**Black Trumpet Mushroom Mac n' Cheese** house special 12/18  
**Fillmore Mac n' Cheese** 8/12

## Salads

- Kale Caesar** with crouton and parmesan **10/15**  
**Kay's Windswept Salad** seasonal greens, vegetables, house-made dressing  
**10/15**  
Add: Chicken **6** Mushroom/Black bean cake **6** Steelhead Trout **15**

## Sandwiches

- Farm Burger** Angus ground beef  
served with a side of garden greens or chips, cooked with/without grilled onions  
one third-pound patty **16** or two **20**  
Add: Cheese (cooper or cheddar) **1.5** bacon **2** Egg **2** Sub: gf bun **3**  
**Veggie Burger** with garden greens and condiments **13**  
**Pete's Pulled Pork Sandwich** served with slaw and chips **16**

## Entrees

- Pork Chops** w/ bbq sauce and garlic smashed potatoes **30**  
**Pan-seared Steelhead Trout** w/turmeric honey and black garlic soy, cilantro rice and seasonal  
vegetables **32**  
**House-corned Beef Brisket and Cabbage**, w/garlic smashed potatoes **36**

## Sweets for the sweet

- Cinnamon Bread Pudding** rum raisin sauce **12**  
**Ice Cream and Sorbet Flavors** **8**