



# MENU

## Starters

- Soup of the day 8  
Charcuterie Board with artisan meats and cheeses 28  
Prosciutto and burrata with grilled sourdough 18  
3 Momma's Meatballs 16  
Grilled sourdough with whipped ricotta 10  
Black Trumpet Mushroom Mac 'n Cheese 12/18  
Fillmore Mac 'n Cheese 8/12  
House made hummus with seasonal vegetables 9

## Salads

- Antipasta salad salami, provolone, red onion, tomato, greens 18  
Kay's Windswept Salad seasonal greens house dressing 10/15  
Add chicken 6, mushroom/black bean cake 6, steelhead trout 18

## Sandwiches

- Haffner Farm Burger with or without grilled onions with garden greens or chips  
1/3 pound patty 16 or two patties 20  
Veggie Burger with garden greens 14  
Pete's Pulled Pork Sandwich served with slaw and chips 16  
Add: Cheese (cheddar or cooper) 1.5, bacon 2, egg 2, gf bun 3



## Entrees

- Pork piccata with garlic mashed potatoes and sautéed greens 32  
Pan-seared Steelhead Trout with cilantro rice and seasonal veg 42  
Beef Bracirole with pasta and sautéed greens 30  
Vegetable Lasagna 22  
J's Lasagna Bolognese 24



## Desserts

- Creme Brûlée, 8  
Lemon Olive Oil Cake 10  
Ice Cream and Sorbet Flavors 8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions