



MENU

Starters

Soup of the day 9

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 13

Black Trumpet Mushroom Mac 'n Cheese 12/18

Fillmore Mac 'n Cheese 8/12

House made hummus with seasonal vegetables 12

Salads

Italian chopped salad w/ salami, provolone, red onion, tomato 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 18 or two patties 22

Veggie Burger with garden greens 16

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

Eggplant or Chicken Parmesan 24/28 over pasta

Pork piccata with garlic mashed potatoes and sautéed greens 34

Pan-seared Steelhead Trout with cilantro rice and seasonal veg 46

J's Lasagna Bolognese 26

Desserts

Crème 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



Substitutions and prices subject to change. Thank you for dining with us.