

## Cheeses <sup>AH-GFO</sup> (1 oz serving)

**Frisian Young Gouda** 3  
Semi Firm - Mild - Cow Milk

**Manchego** 4  
Firm - Buttery - Sheep Milk

**Moody Blue** 4  
Smoked - Rich - Cow Milk

**Grumpy Goat** 4  
Semi Hard - Sharp - Goat Milk

**Eight-Year Cheddar** 6  
Semi Hard - Sharp - Cow Milk

## Meats <sup>AH-GFO</sup> (1.5 oz serving)

**Mild Coppa** 3  
Black Peppercorn

**Chorizo** 4  
Smoked Paprika

**Soppressata** 5  
Spicy Nose - Black Pepper

**Prosciutto** 5  
Light Salt - Sharp

**Finocchiona** 5  
Fennel - Garlic

## Charcuterie

**Popcorn** <sup>AH-GF</sup> 4  
White Cheddar - Ranch

**French Fries** <sup>AH-GF</sup> 9  
Parmesan Herb - Salt and Pepper  
Sauces: Pesto Ranch, Bourbon-Sriracha, Basil Aioli

**Fondue** <sup>GFO</sup> 12  
Emmentaler Swiss - Sourdough

**Hummus** <sup>AH-GFO</sup> 10 *Chef's Choice*  
Classic Hummus - Crispy Pita Chips - Compote

**Bruschetta** <sup>GFO</sup> 9 *Chef's Choice*  
Crostoni - Chutney

**Bread Basket** <sup>AH</sup> 13 *\*Chef's Choice Items*  
Focaccia - Sourdough - Baguette - Compound Butter\* -  
Infused Oil\* - Jam\*

**Hurricane Shrimp** 13  
Sweet & Spicy Sauce

**Tuna Tacos** 14  
Raw Yellowfin - Avocado - Seaweed Salad

**Popcorn Scallops** 12  
Crispy Panko Scallops - Sofrito - Lemon Chips -  
Cilantro - Honey Vinegar Mist

**Shoreline Shrimp** <sup>GF</sup> 13  
Citrus Saffron Butter Poached Prawns -  
Almost Burnt Tarragon Cream - Dough Crisps

**Flatbreads** <sup>AH-GFO</sup> 11  
Bourbon Barbeque Chicken  
Caramelized Onions - Colby Jack Cheese -  
Sriracha Bourbon Glaze - Pulled Chicken Breast  
*Chef's Choice*  
*See server for daily preparation*

**Bar Snacks** <sup>GF</sup> 4  
Roasted Chickpeas or Gluten Free Pretzels  
*Available Upon Request*

## Shareable

## **Pig Pen** <sup>GF</sup> 15

Crispy Pork Belly - Celery Root Purée - Carrot Oil - Pickled Radish

## **Coop Thyme** 12

Thrice Cooked Chicken Leg - Spaetzle - Roasted Carrot - Chicken Demi

## **Off The Pond** <sup>GF</sup> 19

Seared Duck Breast - Citrus Port Cherry Sauce - Roasted Parsnip - Cornichon Gremolata

## **From The Pasture** <sup>GF</sup> 17

Baseball Sirloin - Dauphinoise Potato - Veal Demi Sauce

## **From The Depths** <sup>GF</sup> 15

Baked Mahi Mahi - Kalamata Tapenade - Feta Crumbles - Lemon Chips - Rice Pilaf

## **Wagyu Burger** 14

*See server for daily preparation*

## **Prime Burger** 12

*See server for daily preparation*

## Uncharitable

## **Solstice Salad** <sup>AH-GF</sup> 9

Mixed Greens - Toasted Pecans - Dried Cranberries - Tomato - Manchego Cheese - Cherry Chia Vinaigrette

## **Ratatouille** <sup>AH-GFO</sup> 12

Carrot - Eggplant - Zucchini - Tomato - Shallot

## **Beyond Burger** 12

Meat Substitute

*See server for daily preparation*

## Greenhouse

## **Creme Brulee** <sup>GF</sup> 6

## **Macaron Flight (3)** <sup>GF</sup> 9

## **Flourless Chocolate Torte** <sup>GF</sup> 7

## Desserts

GF - Gluten Free

GFO - Gluten Free Option

AH - APPY HOUR FRIDAY-SATURDAY 4PM-6PM

Note: Parties of six or more may be subject to an automatic 18 percent gratuity.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.  
Also includes off-menu items served on the premises.