

DINNER

Soups & Salads

add Chicken (\$4) or Salmon (\$7) to any salad

Butternut Squash Soup \$6

Silky soup garnished with pomegranate, coconut & cilantro (V)

Soup of the Day \$6

ask your server about today's house-made creation

Berry Chicken Salad \$12

local greens, mixed berries, balsamic vinaigrette, goat cheese, grilled chicken

Spinach & Chickpea Salad \$9

local greens, shallots, oranges, pomegranate, avocado, herbs & Dijon yogurt dressing

Small Plates

Build Your Own Entree Platter \$13

Choose 3 Small plates for \$13 and save some green!

Small Salad \$5

Truffle Fries \$5

shoestring fries, truffle oil, Parmesan & garlic aioli (V)

Scotch Egg \$4.5

crispy sausage wrapped egg w/ mustard & paprika

Hummus Plate \$5

with spiced chickpeas, wild rice tabbouleh, crudites and pita chips (V)

Avocado Toast \$6

Sourdough toast, grilled asparagus, avocado, sea salt cracked black pepper & sunny side egg

Cup of Soup \$4.5

Butternut Squash or Soup of the Day

Bacon Bourbon Meatballs \$5.5

beef, pork, & bacon with chipotle bourbon BBQ sauce

Cheese of the day \$5

ask server for selection & charred sourdough (V)

Grilled Broccoli \$5.5

harissa vinaigrette, berbere puffed rice, and blue cheese (V)

Fried Shrimp Wontons \$6

Crispy wontons filled with shrimp, scallions, ginger & garlic served with sweet chili sauce

Mostly Hold 'ems

^s Entree includes 1 side, Add an extra side for \$2 Sides: Rosemary French Fries, Side of Salad Greens, or Cup of Soup

Asian Style Portobello Burger \$9^s

Grilled miso marinated mushroom, cucumber-carrot slaw, & Asian guacamole served on brioche bun

Smash Burger \$9^s

double 4oz patties* with cheese, onions, and fancy sauce
add bacon \$2

Bang Bang Shrimp Tacos \$10.5^s

crispy marinated shrimp, lime slaw, bang bang sauce

Sweet Potato Tacos \$8^s

Roasted sweet potato, black beans, lime slaw, and fire roasted salsa on corn or flour tortillas

Fried Chicken Sandwich \$9.5^s

candied jalapeno mayo, spicy slaw, tomato on bakery bun

Grilled Salmon Club \$11^s

bacon, arugula, romesco on brioche bun

Arcadia Dog \$8^s

All beef Nathan's hot dog, baguette, ketchup, mustard, relish, chipotle

Cacio e Pepe Gnocchi \$8

Housemade gnocchi with black pepper, butter & Romano cheese

Entrees

Korean BBQ \$13.5

Marinated flank*, scallions, kimchi fried rice, egg, sesame
Recommended drink pairing: El Coto Rioja Crianza

Roasted Chicken \$16

Spice brined chicken breast with bacon=sourdough stuffing
Recommended drink pairing: Apple Tart Spritz

Fennel Crusted Salmon \$19

char broiled with cacio e pepe gnocchi and grilled greens
Recommended drink pairing: Chardonnay Blanc

Steak de Burgo \$23

grilled pub steak* topped with herbed compound butter and wine served with truffle fries
Recommended drink pairing: The Septimus or Crusher Merlot

3 Cheese Baked Mac & Cheese \$13.5

elbow pasta, gruyere, cheddar, & burrata with grilled portobello, sundried tomatoes & truffled breadcrumbs
Recommended drink pairing: House Rose Bubbles

Breakfast Served All Day

Ask your server for a breakfast menu!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.