

Salads

***Seared Trout Caesar** baby arugula, romaine, shaved parmesan, cracked pepper olive oil croutons, house Caesar \$17*

***Grilled Carter Country Skirt Steak** spring greens, applewood smoked blue cheese, brandy cherries, green apple slaw, honey dijon vinaigrette \$18*

***Garden Vegetable** spring greens, avocado, Vertical Harvest tomato, heirloom carrot, crouton, dill buttermilk \$12*

***Sandwiches** choice of side*

***Roasted Chicken Ciabatta** prosciutto, brie, port braised onions, arugula, sage aioli \$15*

***Truffle Mushroom Melt** toasted baguette, sautéed wild mushrooms, Chevre, black truffle cheddar, lemon black truffle vinaigrette \$15*

***Fresh Mozzarella Pesto Wrap** thick sliced mozzarella, mint sunflower seed pesto, heirloom tomato, spring greens, lemon aioli, tortilla \$13*

***Soppressata, Ham and Turkey Croissant** swiss, baby spinach, pepperoncini, basil aioli \$14*

***Burgers** choice of side*

Served on Gaston's Brioche bun with Bibb lettuce, heirloom tomato and red onion

***Carter Country Beef** Beehive Promontory cheddar, Applewood smoked bacon, green chili aioli \$18*

***Buffalo** Beehive Promontory cheddar, Whiskey caramelized onions, Bourbon Barrel aged maple bacon aioli \$18*

Classics

***Seared Trout and Grits** sautéed peppers, parmesan cream sauce \$17*

Sides

***Hand Cut French Fries** tossed in house seasoning \$7*

***Broccoli Slaw** green apple, dried cranberry, sunflower seed, honey dijon vinaigrette \$5*

***Champagne Israeli couscous** Vertical Harvest baby heirloom tomatoes, red onion, red and yellow bell pepper, champagne honey vinaigrette \$5*

Natalie Genco Executive Chef

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

Kindly address any dietary restrictions to your server. All menu items prepared using local and sustainable products as available. 🌱