

## appetizers

drunken steamed mussels white wine, garlic, lemon 16
chèvre medallions huckleberry dipping sauce 14
fried haircots verts garlic herb aioli 10
bruschetta herbed ricotta, tomato confit, basil oil 10

cheese board artisan cheese selection, country olives, quince preserves, crackers small 18 large 28

soup & salad

thai zucchini bisque 11

the general's dry aged bison chili 11

rustic house salad tossed field greens, cucumber, marinated artichoke heart, red onion, tomato, house vinaigrette 11 caesar salad romaine, parmesan, house made dressing 11 add chicken 16

## sandwiches & flatbreads

elk sausage sandwich sauerkraut and onions 22

chicken cordon bleu sandwich grilled chicken, ham, swiss, dijon aioli 18

cuban mojo pork sandwich tampa style mojo pork, swiss cheese, mustard, pickles 18

bison burger durham ranch bison burger served with cheddar or blue cheese 18 add bacon 20

classico flatbread mozzarella, marinara, extra virgin olive oil, italian herbs 9

cubano flatbread mojo pork, ham. swiss cheese, mustard, pickles 12

flatbread verde italian sausage, mozzarella, red onion, basil pesto 12

smokehouse flatbread grilled chicken, smoked gouda, chipotle barbeque sauce, red onion 12

flatbread blanco herbed ricotta, tomato confit 11

## entrées

pan seared idaho trout raspberry glacé, dressed field greens, seasonal vegetables 27
 chicken veracruz grilled chicken, onions, peppers, tomatoes and olives served over whipped potatoes 26
 fettuccini primavera pesto cream sauce, grape tomatoes, olives and parmesan 18 with chicken 23
 handcut cowboy ribeye buttermilk-garlic whipped potatoes, seasonal vegetables 39

- ◆ all sandwiches served with french fries. substitute green salad for 3
  - split plate charge 3