

**TO SHARE**

<b>STEAMED EDAMAME</b>	<b>10</b>
maldon sea salt, furikake, or citrus salt	
GF   DF   V	
<b>HAMACHI POKE</b>	<b>21</b>
mango, green onion, tamari ginger glaze, seaweed salad, sriracha aioli, wonton chips	
<b>ROASTED CAULIFLOWER</b>	<b>11</b>
parmesan bread crumbs, garlic aioli	
V	
<b>DEVILED EGGS</b>	<b>14</b>
curried aioli, pepitas, golden raisin chutney	
GF   DF   V	

<b>CRAB CAKES</b>	<b>24</b>
kewpie gochujang aioli, mango relish	
<b>STEAMED CLAMS</b>	<b>24</b>
littleneck clams, white wine, butter garlic broth, rouille, crostini	
<b>MEATBALL</b>	<b>14</b>
pork & beef meatball, creamy polenta, mushroom tomato ragout	

**FROM THE FIELD**

CHICKEN +7 | SKUNA BAY SALMON +11

<b>ASIAN CHOP SALAD</b>	<b>18</b>
napa cabbage, romaine, red bell pepper, local mandarin orange, ground peanuts, sesame soy dressing	
GF   DF	
<b>ROASTED ORGANIC BEETS AND BURRATA SALAD</b>	<b>18</b>
roasted red, gold, & chioggia beets, arugula, balsamic glaze, extra virgin olive oil, maldon	
GF   V	
<b>WOOD FIRED SKUNA BAY SALMON SALAD</b>	<b>29</b>
hearts of palm, baby greens, cherry tomatoes, red quinoa, pepitas, champagne vinaigrette	
GF	

**TO WARM THE SOUL**

<b>SOUP DU JOUR</b>	<b>14</b>
ask your server for today's creation, served with warm roll and butter	
<b>VIETNAMESE PHO</b>	<b>26</b>
aromatic roasted beef broth, shiitake mushroom, rice noodles, bean sprouts, cilantro, jalapeño with: beef brisket, mary's roasted chicken, or both	
GF   DF	
<b>WILD MUSHROOM GNOCCHI</b>	<b>28</b>
speck ham, wild mushrooms, grana padano, white wine butter sauce	

**EXPRESS BUFFET**

SOUP DU JOUR

BEEF CHILI

CHEF'S SALAD SELECTIONS

CHEF'S DAILY ENTREE

**ADULTS 25 | CHILDREN 15**

- GF- Gluten-free
- DF- Dairy-free
- V- Vegetarian
- Ask your server for special accomodations

- 22% service charge added to all checks
- last seating 2:30 PM. Must exit before 4:00 PM.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**NY STYLE THIN CRUST PIZZA**

GF Crust 3

**MARGHERITA 20**  
tomato sauce, fresh mozzarella,  
tomatoes, basil  
V

**WILD MUSHROOM 22**  
mozzarella, goat cheese, wild  
mushrooms, arugula  
V

**SPANISH MOON 22**  
tomato sauce, mozzarella,  
fennel sausage, castelvetrano  
olives, roasted peppers, crispy  
onion  
V

**SPICY BACON 22**  
crispy peppered bacon, fontina,  
calabrian peppers, local honey

**HANDHELD**

served with french fries

**SCHAFFER'S BURGER 22**  
half pound durham ranch burger,  
cheddar cheese, lettuce, tomato,  
onion, pickle, special sauce,  
brioche bun  
bacon +2 | avocado +2 | egg +2

**MARY'S CHICKEN SANDWICH 20**  
rotisserie chicken, brie cheese,  
crispy onion, herb roasted  
roma, arugula pesto aioli,  
herbed focaccia TBD

**BRISKET GRILLED CHEESE 22**  
sharp white cheddar, gouda,  
sliced rustic bread, beef  
brisket, tomato jam

**TACOS**

two each, flour or corn, chips & salsa

**PEZ 24**  
miso citrus glazed mahi mahi,  
creamy ginger slaw, mango  
pineapple salsa  
GF | DF

**CARNE ASADA 24**  
wood rotisserie tri tip,  
tomatillo crema, cotija cheese,  
fried onions  
GF

**POLLO 20**  
mary's rotisserie chicken,  
jicama slaw, caramelized onions,  
salsa verde  
GF

**LAST RUN**

**HOUSE-MADE FRUIT PIE 15**  
gunther's vanilla ice cream  
V

**RAW CHOCOLATE TART 15**  
almond crust, coconut chantilly cream  
GF | V

**LITTLE SHREDDERS**

**CHICKEN STRIPS & FRIES 12**  
**CHEESE OR PEPPERONI PIZZA 15**  
**HOT DOG & FRIES 12**  
**MACARONI & CHEESE 12**

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