



## *Salads, Small Plates, & To Share*

### **HOME MADE SOURDOUGH & BUTTER \$8**

hibiscus honey butter, olive oil

### **CHEESE & MEAT \$8 PER PERSON**

jam, cheese & charcuterie, home made  
sourdough

### **EVERYTHING HUMMUS \$15**

everything seasoning, cucumber & tomato salad,  
sundried tomato & pumpkin seed chili crisp,  
pickled red onion, bread

### **HOUSE CUT FRIES \$12**

### **SEASONAL SOUP \$11**

Ask server for details

### **STRATO SALAD \$7/\$14**

gem & arugula, cucumber, tomato, lemon &  
oregano vinaigrette

### **CAESAR \$7/\$14**

gem & arugula, parmigiano Reggiano, roasted  
garlic dressing, Sourdough breadcrumbs

### **CLASSIC WEDGE \$8/\$16**

Blue cheese crumbles, bacon, pickled red onion,  
tomato, herb buttermilk dressing

### **SOUP & SALAD \$18**

Our seasonal soup paired with a small  
salad of your choice

### **SALAD ADDITIONS**

**ROASTED CHICKEN BREAST \$18, SALMON\* \$18**

## *Desserts*

### **BANANA FLAN \$9**

rum caramel, peanut crumble, cinnamon  
whipped cream

### **TIRAMISU \$9**

We serve Greener Pastures chicken at our restaurant. Pasture raised, non-gmo, organic chicken from Texas. It has a richer deeper flavor, no brines or solutions, this is real chicken straight from the farm to your plate.

- eating raw or undercooked food carries a risk of foodborne illness
- Gratuity added to tables of 5 or more

## *Entrees*

### **LOCAL ROASTED CHICKEN \$28**

Greener Pastures roasted chicken breast,  
rosemary, arbol honey jus, whipped potato, cipollini  
onion, baby carrots

### **PAN SEARED MAINE SALMON\* \$28**

Crispy skin, asparagus, dill, beurre blanc

### **12 OZ. NY STRIP\* \$45**

red wine jus, herb butter, potato pave

### **RIBEYE & BRISKET BURGER\* \$20**

House ground 8oz patty, roasted garlic aioli,  
applewood bacon, fontina, house made pickles,  
house cut fries, challah bun

### **MARKET FISH & RISOTTO\* \$MKT**

spring pea risotto, roasted heirloom grape tomato,  
beurre blanc, lemon & chive

### **GRILLED BONE-IN BERKSHIRE PORK CHOP\* \$30**

whipped potatoes, spinach, cipollini onion, grain  
mustard jus, sweet pickled cherries

### **BACON JAM & GOAT CHEESE BURGER\* \$23**

nueskes bacon jam, goat cheese, house ground  
brisket and ribeye, aioli, challah bun, house cut  
fries

### **GNOCCHI & SMOKED CHICKEN \$23**

potato gnocchi, cured & smoked chicken, guajillo  
vodka sauce, pistachio pesto

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## *Business Lunch \$ 34*

1ST COURSE CHOICE OF:

**Caesar, House, or Wedge Salad +\$2**

ENTREE CHOICE OF:

**Roasted Chicken, Salmon, Pork Chop +\$2,  
NY Strip +\$15**

ADD DESSERT +\$8