



Lunch & Dinner

Wednesday - Friday, 12pm - 8pm | Saturdays & Sunday, 9am - 8pm

Starters

Truffle Cheese Fries (V) - \$11
Grana Padano, Truffle Aioli, Chives

Wings - \$18 (Add celery \$2, Add blue cheese or Ranch \$2)
Rosstown Farms Chicken Wings - Thai Chili, S&P, Buffalo Hot, Teriyaki

Pork Belly Bao Buns - \$15
Slow Roasted Pork Belly, Pickled Vegetables, Spicy Peanuts, Cilantro, Hoisin

Fried Brussels Sprouts (GF) - \$13
Fried Capers, Caesar Dressing, Balsamic, Grana Padano, Lemon

Chicken Karaage - \$16
Crispy Fried Chicken Thighs, Yum Yum Sauce, Scallions, Lemon

Mediterranean Layered Dip w/ Pita Crisps (V) - \$16
Chickpea, Roasted Bell Peppers, Greek Yogurt, Feta, Jalapeno, Tomato

Caprese Flat Bread (V) - \$15
Fresh Mozzarella, Campari Tomatoes, Basil Leaves, Balsamic, EVOO

Chicken Strips and Fries - \$18
Plum or House Honey Mustard



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Fire Dusted Calamari - \$18
Pickled Peppers, Tzatziki, Lemon

Charcuterie Board for Two - \$30
Cured Meats, House Smoked Gravlax, Boursin, Olives, Pickles, Preserves

Salads & Bowls

Caesar Salad - \$18/Small - \$12
Romaine Hearts, NV House Dressing, Focaccia Crostini, Parmesan,
Fried Capers, Lemon

House Salad (V/GF) - \$18
Mixed Greens, Brussel Leaves, Roasted Squash, Red Beets, Crisp Apple,
Goat Cheese, Apple Cider Vinaigrette

Gado Gado Bowl - \$21
Romaine Hearts, Herbed Nugget Potatoes, Soft Boiled Egg, Carrots, Celery,
Green Beans, Red Cabbage, Sprouts, Prawn Crackers, Sweet & Spicy Peanut Sauce

The Cobb (GF) - \$23
Iceberg Lettuce, Grilled Chicken Breast, Peppered Bacon, Baby Heirloom Tomatoes,
Soft Boiled Egg, Avocado, Blue Cheese Crumble, House Ranch, Chives

Beef Short-Rib Rice Bowl - \$25
Korean Style Short Ribs, Kyle's Kimchi, Grilled Broccolini, Soft Boiled Egg,
Jasmine Rice, Soy Mirin Dressing, Sesame



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Handhelds

Served with your choice of fries or green salad Sub Caesar salad \$3 Sub Yam fries \$3 Sub Truffle Fries \$3

Chef's Chicken Sandwich - \$19

Grilled Chicken Breast, Pepperoncino, Romesco Sauce, Pesto, Provolone, Tomato, Iceberg Lettuce, on your choice of bread

Reuben on Rye - \$23

Montreal Smoked Beef, Sauerkraut, Swiss Cheese, Horseradish & Dijon Mustard Sauce

Chicken Parmesan Sandwich - \$22

Fried Buttermilk Marinated Chicken Breast, Tomato Sauce, Fresh Mozzarella, Parmesan, Arugula, Classic Bun

Terra Burger (V) - \$18

Handmade Chickpea Burger, Roasted Garlic Red Pepper Mayo, Arugula, Red Onion, Toasted Brioche Bun

Northview Burger - \$20

2 Smashed Burger Patties, Cheddar Cheese, Bacon, Lettuce, Tomato, Caramelized Onion Burger Sauce, Brioche Bun

Prime Rib Sandwich - \$24

Thinly Sliced Prime Rib, Smoked Onion Relish, Roasted Garlic Red Pepper Mayo, Arugula, Provolone, on Toasted Ciabatta



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Mains

Pan Roasted Steelhead \$33

Pesto Orzo, Chestnut Cauliflower Cream, Grilled Campari Tomato, Pomegranate Gastrique

Lamb Duo - \$42

Braised lamb Leg w/Indian Spices, Grilled Lamb Chop w/ Coconut Crust, Basmati Rice, Grilled Peppers, Garlic Naan

Hunter Chicken (GF) - \$29

Boursin Mashed Potatoes, Garlic Blistered Green Beans, Herbed Butter, Tomatoes, Wild Mushrooms

Rigatoni Bolognese - \$27

Slow Cooked Meat Sauce, Spinach, Ricotta, Grana Padano, Focaccia

Rib Eye Steak Sterling Silver - \$47

Potato Gratin, Grilled Broccolini, Pretzel Crusted Onion Rings, Peppercorn Sauce

Truffle Mac and Cheese Waffle (V) - \$25

Thyme Roasted Wild Mushrooms, Grilled Broccolini, 3 Cheese Sauce



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Desserts

Apple Cranberry Tart - \$8
Crisp Crumble, Caramel Drizzle

Maple Crème Brulée - \$9
Pumpkin Seed Brittle, Autumn Spiced Cookies

Dark Chocolate Peanut Butter Brownie (GF) - \$11
Vanilla Ice Cream

NY Cheesecake - \$9
Black Cherry Compote, White Chocolate Shavings

Smore Sundae. - \$10
Vanilla Bean Ice Cream, Hot Chocolate Fudge, Graham Crumb, Whipped Cream,
Toasted Marshmallow