



DINNER

SMALL

PLATES & APPS

CHEDDAR & CHIVE MINI BISCUITS 6
Roasted pear honey almond butter | house preserves

ELOTE LOCO 8
Fire roasted organic corn | fresno aioli
spicy cheetos crumble | shaved grana pandano

“WILD” MEATBALLS 14
Wild boar | lamb | bison | spicy marinara
shaved pecorino | toast points

ASIAN SPARE RIBS 13
House BBQ | Asian sesame slaw

AHI TARTARE “NACHOS” 15
Wonton crisps | edamame puree | avo | Sriracha aioli
pickled fresnos | pico | sesame vin

SHORT RIB FRIES 15
White cheddar sauce | crispy leeks | bacon
pickled fresnos

BAKED BRIE 14
Pistachio | cherry chutney | balsamic | baguette | apple

ALL NATURAL TRIPLE FRIED CHICKEN WINGS 14
Five-spice rub | chipotle pineapple sauce

MUSSELS AND CLAMS 16
Chorizo | fennel | saffron white wine sauce
Sadie Rose bread

KOREAN STREET TACOS 15
Duck confit | tiger sauce | house kimchi | avocado
queso fresco | hand made tortilla

MEDITERRANEAN HUMMUS 13 (VEGAN)
Roasted red pepper hummus | pita chips
pickled seasonal veg

FLATBREADS

WILD BOAR & MEATBALL 16
Spinach | marinara | melted mozzarella
pickled jalapeño

THE MARGHERITA 14
Tomato | basil | smoked mozzarella | Italian herbed oil

GORGONZOLA & FIG 14
Gala apples | caramelized onion | arugula
balsamic glaze

SALADS

ADD: CHICKEN 3.50, STEAK OR AHI 6
TRI BEET SALAD W/MISSION FIGS 12
House ricotta | field greens | heirloom tomato
black garlic puree | fig balsamic

THE COBB 12
Sweet corn | avo | hard boiled egg | pumpkin seed
smokey gorgonzola | bacon | roasted pear vin

All of our produce, meats, poultry, and seafood are local, sustainable, hormone & antibiotic free, and humanely raised.

AND SUCH

SANDWICHES

BOBS BURGER 15
Grass fed Angus | caramelized onion | white cheddar
house sauce | fries

BUTCHERS BURGER 16
Blend of bison, wild boar & grass fed Angus | bacon jam
crispy shallot | cheddar | fries

FRIED CHICKEN SANDWICH 15
LTO | SriRancha | jalapeño bacon | toasted brioche | fries

FOUR GRILLED CHEESE SANDWICH W/ TOMATO BISQUE 13
Brie | white cheddar | smoked cheddar | swiss
house sauce | brioche

THE VEGAN BURGER 15
“Beyond” meatless patty | LTO | pickels | veganaise
harissa ketchup | potato bun | fries

ENTRÉES

VEGETARIAN CURRY WITH BROWN RICE AND GARLIC NAAN 16
Yukon potato | English peas | cool raita | scallions

DIVER SCALLOPS WITH VALENCIA GLAZED PORK BELLY 24
Sweet pea puree | garden vegetable | micro greens

SAFFRON LINGUINI WITH SPICED SHRIMP 16
Handmade pasta | vodka sauce | parma reggiano | pepperade

OVEN ROASTED WILD SALMON 18
Romesco | sweet corn succotash | arugula fennel salad

CLASSIC TRUFFLE LOBSTER MAC 19
Truffle beer cheese | knuckle and claw Maine lobster meat
herbed panko

SWEET & SOUR TEMPURA CAULIFLOWER 16 (VEGAN)
Seasonal veg | sesame brown rice | avo | soy vin

AL PASTOR NATURAL PORK CHOP 18
Elote loco | apple arugula salad | herb butter

GLUTEN INTOLERANT? ASK SERVER FOR OPTIONS

ADD ON’S & SIDES

KENNEBEC STREET FRIES 4
TRUFFLE PARMESAN FRIES 6
CUP OF TOMATO BISQUE 4, BOWL 6
SEASONAL VEG 6

DESSERTS

THE GARAGE BAR 8
Belgium chocolate cake | graham cracker | chocolate mousse | marshmallow
COFFEE & DOUGHNUTS 8
Brioche dough | tuille | espresso gelato | vanilla bean whip
DRUNKEN UPSIDE DOWN CAKE 8
Compressed pineapple | spiced rum raisins | pecan crumble | vanilla ice cream