



## LUNCH MENU

Served 11:30am – 1:30 pm • Monday - Saturday

### Starters

Side Idaho Fries – 8,14  
Black Truffle Fries – 12, 22  
Side House Made Chips – 5  
Turkey & White Bean Chili – 17  
Shrimp Cocktail – 8 Each

### Salads

#### Haystack

Local Mixed Greens, Carrots, Tomato, Herbed Red Wine Vinaigrette - 12

#### Tuna Salad

Tuna Salad, Field Greens, Red Onion, Cucumber, Baby Tomato, Herbed Red Wine Vinaigrette –  
18

#### Caprese Salad

Mozzarella, Sliced Tomatoes, Over a Small Bed of Arugula, Olive Oil, Crushed Almonds, Aged  
Balsamic - 20

#### \* Steak Salad

5oz. Sliced Steak, Grilled Medium, Field Greens, House Made Blue Cheese Dressing, Mix Olives  
& Almonds, Cucumber, Blue Cheese Crumbles – 24

#### Grilled Shrimp Salad

Grilled U-6 Prawns, Field Greens, Cucumber, Sliced Cherry Tomatoes, Red Onion, Cherry Pepper  
Vinaigrette --24

### MENU MAY CHANGE BASED UPON AVAILABILITY

Gratuuity added to large parties. We apply a supplemental fee to all credit card transactions

\*Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions\*



## **Sandwiches**

### **Tuna Salad Sandwich**

Tuna Salad, Mayo, Field Greens, Herbed Red Wine Vinaigrette, Hoagie Roll, Chips – 17

### **Ham & Cheese**

Baguette, Cheddar, Prosciutto Cotto Ham, Cherry Tomato & Goat Cheese Salad, Balsamic - 20

### **Turkey Sandwich**

Oven Roasted Turkey, Herb Aioli, Cheddar Cheese - 18

### **\*Smoked\* Salmon Tartine**

\*Smoked\* Raw Salmon Open-Faced, Cream Cheese, Cucumber, Red Onion, Field Greens, Herbed Red Wine Vinaigrette – 20

### **\*Grilled Wagyu Burger**

8oz Wagyu, Sweet Onion, White American, Grilled Ciabatta, Mayo, Fries – 19

### **Grilled Turkey Burger**

Turkey Burger with Ground Bacon, Avocado Puree, Tomato, Cheddar Cheese, Grilled Ciabatta, Herbed Aioli, Chips – 19

## **Pasta**

### **Shrimp Citrus Risotto**

Juice & Zest of Lemon, Lime, Orange, Grapefruit, Local Grapefruit Supreme --24

### **Bolognese**

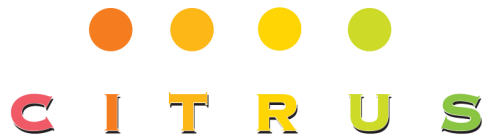
Hot Italian Sausage Bolognese, Orecchiette Pasta, Herbed Whipped Ricotta--22

**\*\*Shared Lunch Plate Charge- 5**

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## DINNER MENU

### STARTERS

#### Idaho French Fries

Idaho potato French fries, skin on, with sea salt – 8, 14  
With Italian black truffle butter – 12, 22

#### Mediterranean Olives

Mixed olives, lemon peel, red pepper flakes, salted almonds, olive oil – 16

#### Spicy Moroccan Hummus

House made hummus, spicy Calabrian chili paste, almonds, minced olives, olive oil, feta,  
warm bread loaf – 16

#### Truffle Mac

Gentile, truffle cheeses, Italian Black Truffle butter, chive – 18, 36

#### Ricotta Meatballs

Ground Beef, Pork & Hot Italian Sausage Meatballs, Spicy Parmesan Broth & Orzo – 17

#### Exotic Mushrooms

Roasted Maitake, White & Brown Beech, Oyster Mushroom, Ponzu Butter,  
Herbed Goat Cheese – 20

#### \*Shrimp Cocktail

U-6 Shrimp, House Made Cocktail Sauce – 8 Each

#### Loaf of Warm Bread - 5

### SALADS

#### Haystack

Local Mixed Greens, Carrots, Tomato, Herbed Red Wine Vinaigrette – 12

#### Beet Appetizer

Baby organic red & yellow beets, herbed goat cheese, herbed red wine vinaigrette, almonds – 18

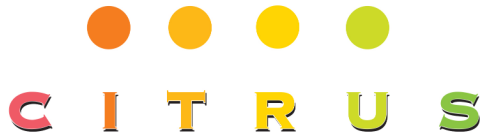
#### Burrata

Sliced Tomatoes, Arugula, Reduced Balsamic Vinegar, Olive Oil, Sea Salt – 22

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## PASTA

### Citrus Risotto

Juice & Zest of Lemon, Lime, Orange, Grapefruit, Local Grapefruit Supreme – 30  
Add Shrimp--10

### Truffle Risotto

Italian Black Truffle Butter, Truffle Gouda, Truffle Pecorino – 35

### Truffled Tagliolini

Cipriani Tagliolini, Black Italian Truffle Butter, Truffle Gouda, Truffle Pecorino – 38

### Spinach Tagliolini

Cipriani Spinach Infused Tagliolini, Roasted Garlic Butter, Fresh Spinach, Fresh Parmesan – 36

## FROM THE SEA

### \*Norwegian Salmon

Grilled Norwegian Salmon, Parmesan Orzo, Blistered Tomato, Charred  
Tomato Vinaigrette – 40

### \*U6 Prawns

Spicy Calabrian Pepper & Lemon Marinaded Prawns Over Lemon Scented Capellini, Birdie Hogan Cherry  
Tomatoes, Lemon- Thyme Vinaigrette – 39

### \*Fresh Local Fish

Lemon Scented Capellini, Birdie Hogan Cherry Tomatoes, Lemon-Thyme Vinaigrette – 44

## FROM THE LAND

### Creekstone Farms \*8oz Filet Mignon

Creamy Potato Puree & Spring Peas, Finished with a Sauce Robert and Garlic Butter – 55

### \*12oz Prime Burger

Grilled Ciabatta Bun, Sweet Onion, American Cheese, Mayo, Fries -28

*\*Due To Weight of Burger, please allow the kitchen to cook It to perfect temperature.  
Please be patient.*

## SIDES

Creamy Potato Puree, Haricot Vert, Broccolini – 6

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