

Fall menu 2021

Appetizers

Cauliflower Wedges- maple bourbon BBQ, apple cranberry coleslaw, lemon-herb aioli -18

Risotto Balls- butternut squash & mozzarella stuffed, sage pesto aioli -16

Fall Bruschetta- garlic whipped cream cheese, roasted vegetable medley, kale, red onion, feta, pumpkin seeds & chilli-honey drizzle -20

Dippy Dip- 3 cheese mornay, bacon, kale, leek, spicy pecans, goat cheese, fried sage -18

Groovy Ceaser- romaine, bacon, fried capers, croutons, asiago, house dressing -16

Soup- always changing, always fresh -12 (includes house made bread & butter)

Groovy Board- House cured braesola, aged cheddar, roasted garlic, blue cheese, truffle infused honey, pumpkin hummus, grilled apple, prosciutto, pickled fennel, toasted crostini -30

Lunch Menu

Turkey Quesadilla- red cabbage slaw, jalapeno havarti, red onion, greens, fig aioli (choice of side) -22

Veggie Burger- panko crusted mushroom, marsala cream, pickled red peppers, sautéed spinach (choice of side) -22

Buddha Bowl- quinoa, scallion falafel, roasted Brussels, pickled radish, goat cheese, kale-sweet potato salad, glazed carrots, honey-ginger vinaigrette -23

Shrimp Po Boy- chilli soy glaze, sriracha aioli, tomato, romaine, fried Chow Mein noodles (choice of side) -25

Groovy Cobb- egg, roasted cauliflower, prosciutto, blistered grapes, shaved parmesan, pickled golden beets, maple balsamic vinaigrette (choice of chicken or shrimp) -25

Burger- daily featured topping -25

Dinner Menu

Beef Cheek Pappardelle- gremolata, asiago, crispy leek -32

Risotto- maple roasted butternut squash, kale, goat cheese, pumpkin seeds, dijon-herb pork tenderloin medallions -36

10 oz Striploin- truffle-parmesan fat fries, dill roasted carrots, buttermilk ranch, compound butter-48

Chicken Scaloppini- garlic mashed, season veg, pickled red pepper, mushroom marsala cream -32

Pan-Seared Halibut- Curried cauliflower puree, arugula-roasted fennel salad, feta, candied pecans, orate-maple vinaigrette -45