

SHARED PLATES

Marinated Crispy Artichokes V GF	15
Green harissa aioli, fried capers	
Grilled Stuffed Ribeye Roll Ups	18
Flour tortillas, filled with shaved ribeye and shredded cheeses, pressed & grilled in beef fat and served with horseradish crema & au jus	
Cast Iron Roasted Brussel Sprouts V GF	13
Local honey-ginger glaze, macadamia nut dukkah	
Peri Peri Chicken Wings GF	15
Springer Mountain Farms chicken wings, Peri Peri wing sauce, scallion ranch, blue cheese dressing	
Whipped Ricotta V	16
Sweet potato agrodulce, toasted pepitas, hand packed ricotta, extra virgin olive oil, grilled Crumb Bakery sourdough	
Fish & Chips	16
Beer battered cod, crispy salt & vinegar fries, tartar sauce, lemon	

*Steak Frites	55
12 oz angus ribeye, Montreal steak rub, chive gremolata, colossal crisp fries, extra virgin olive oil, flaky salt	
Charcuterie & Cheese Board Nuts	25
Two meats, two cheeses, seasonal accoutrements, grilled local sourdough	
FRIES AND CHIPS	
Salt & Vinegar Chips V GF	6
Homemade potato chips, caramelized onion dip	
Good Ol' Fries V	9
Sea salt, smoked ketchup	
Garlic Parmesan Fries V	11
Fresh grated grana padano, roasted garlic oil	
Hatch Queso Fries	12
Hatch chilis, bell peppers, jalapeño, bacon, scallions	

SALADS

Green Goddess Caesar Salad V	13
Chopped romaine, avocado, picked herbs, shaved parmesan, Verdant breadcrumbs, green goddess dressing + <i>Grilled Springer Mountain Farms chicken breast</i> \$7 + <i>Black bean falafel patty</i> \$5	
Fall Mixed Greens Salad V	13
Mixed greens, pickled local beets, goat cheese, shaved red onion, balsamic vinaigrette + <i>Grilled Springer Mountain Farms chicken breast</i> \$7 + <i>Black bean falafel patty</i> \$5	

GARLIC BREAD PIZZAS

Margherita V	12
Marinara, shredded mozzarella, basil, parmesan, local roll	
Hot Honey Pepperoni	13
Pepperoni, marinara, shredded mozzarella, house-made hot honey, local roll	
Sausage & Broccoli	14
Harmony Ridge Farms hot sausage, charred broccoli, Calabrian chili, mozzarella, sage, garlic cream, local roll	

DESSERTS

Fresh Made Churros V	13
Tossed in ancho cinnamon sugar, filled with dulce la leche	

HAND HELDS

*VINYL Burger	17
Two house ground ribeye & brisket smash patties, dill pickle chips, grilled red onion, white american, Biggie sauce, Golden Grains brioche bun	
Peri Peri Chicken Sandwich	16
Fried or grilled Springer Mountain Farms chicken breast, Peri Peri hot sauce, lettuce, tomato, Golden Grains brioche bun	
Philly Cheesesteak	18
Shaved & chopped Prime Ribeye, poblanos, bell peppers & onions, Cooper sharp, cheese sauce, local hoagie roll	
Grilled Cheese V Nuts	13
Smoked provolone, mozzarella, chili crisp, local honey, shaved parmesan, tomato bisque, local sourdough	
Chipotle Club Sandwich	15
Sliced turkey, bacon, chipotle aioli, provolone, lettuce, tomato, onion, local sourdough	
Chicken Parm Hoagie	17
Fried Springer Mountain Farms chicken breast, marinara, mozzarella, grana padano, local hoagie roll	
Hot Honey Chicken Sliders	14
Fried Springer Mountain Farms chicken breast, tossed in hot honey, served on Golden Grains brioche rolls	
Black Bean Falafel Pita Sliders V	16
Homemade black bean falafel, cucumber raita, pickled red onions, lettuce, tomato, grilled pita	

VG vegan V vegetarian GF gluten free

**These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

We are not a gluten-free restaurant and serve dishes that contain nuts. We cannot ensure that cross contamination will never occur.

DON'T FORGET THE B-SIDE