

ENTREE SALADS

Add Chicken +4 | Add Steak +6 | Add Salmon +6

ROASTED AUTUMN VEGETABLE SALAD

Roasted autumn vegetables, kale and hearty greens, crumbled goat cheese, raisins, pepitas, maple balsamic vinaigrette 12

GRILLED CAESAR SALAD

Grilled Roma crunch lettuce, focaccia croutons, shaved Parmesan, lemon caesar vinaigrette 12

HUMMUS BOWL

Housemade hummus, quinoa tabouleh, tomato, cucumber, roasted chickpeas, pickled onions, naan bread 16

GRILLED STEAK+RICE NOODLE SALAD

Marinated flank steak, rice noodles, cabbage, carrots, red peppers, basil, basil-lime dressing 18

SOUPS**SEASONAL SOUP OF THE DAY**

Cup 4 | Bowl 7

SHORT RIB+BLACK BEAN CHILI

Served with cilantro, sour cream and cheddar-candied jalapeno cornbread 10

SIDES

Hand Cut Fries 4

Side Salad 4

Apple+Butternut Pasta Salad 4

Seasonal Vegetable 4

SANDWICHES**TRUSS CHICKEN SANDWICH**

Choice of grilled or fried chicken thigh, special sauce, pickles and sweet tea syrup with hand cut fries 16

GRILLED BRIE+APPLE+PROSCIUTTO

Brie, apple chutney, prosciutto, arugula with a side of your choice 14

TRUSS BURGER

House ground beef, sharp white cheddar, lettuce, tomato, pickles and special sauce served with hand cut fries 18

VEGAN PATTY +2 | FRIED EGG +2

BACON+LETTUCE+TOMATO+AVOCADO

Applewood bacon, tomato, locally grown lettuce, avocado and Duke's mayo on toasted multi grain bread with a side of your choice 16

OPEN FACED EGG SALAD TARTINE

Housemade egg salad, arugula, radish, lemon-dijon vinaigrette toasted bread with a side of your choice 15

ROASTED TOMATO+PESTO+BURRATA PANINI

Slow roasted tomato, housemade pesto, burrata, ciabatta with a side of your choice 15

FISH+CHIPS

Beer battered cod, hand cut fries, malt vinegar aioli, mushy pea guacamole 20