



BAR NIGHT—JULY 31 ST

GAZPACHO...8

CHUNKY CUT LOCAL TOMATOES & VEGGIES
WALHILL HERBS, RED WINE & GARLIC

PEACH & BRIE SLIDERS...15

GRILLED FRESH PEACHES, CANDIED WALHILL
BACON, PEPPER JAM, ARUGULA
ON HAWAIIAN ROLLS

KOREAN SMOKED PORK BELLY.

BURNT END TACOS..16

FRESH INDIANA PORK BELLY, GOCHUJANG,
GARLIC, GINGER, LOCAL KIMCHI,
CORN TORTILLAS SCALLIONS, SESAME SEED
& LIME

PEPPERCORN SALMON SALAD...17

HOUSE PEPPERCORN SMOKED FAROE ISLAND
SALMON, MIXED GREENS, EGG, RED ONION,
LOCAL TOMATOES, MUSHROOMS,
LOBSTER VINAIGRETTE

GRILLED PRIME RIB SANDWICH...23

SLOW ROASTED GRILLED ANGUS,
CARAMELIZED ONIONS, MUSHROOMS,
PROVOLONE, BABY ARUGULA,
ROAST RED PEPPER AIOLI
ON TOASTED CIABATTA WITH HOUSE CHIPS