



Entrees

Prime Smashburger

½ lb house ground brisket/sirloin burger, served with lettuce, tomato, and onion on a Brioche bun
Choice of side

16

Tagliatelle Bolognese

Traditional Bolognese with house ground beef/pork, white wine, tomatoes, and herbs

17

Pasta Marinara (V)

House made marinara with fresh fettuccine
(gluten free pasta available) - add grilled chicken 3

14

Sam's Poblano Cream Pasta

Roasted red pepper fettuccine with grilled chicken, caramelized onions, and heirloom tomatoes tossed in a Poblano cream sauce

19

Add Charred Broccolini Caesar, House Salad, or Caprese Salad to any entree

3

Charred Broccolini Caesar Salad

Charred broccolini, tomato, croutons, Parmesan, with a light Caesar dressing

8

House Salad

Spring mix, tomato, carrot, cucumber, croutons - choice of house made Ranch or Balsamic Vinaigrette

8

Add Grilled Chicken to any salad 5

Small Plates

Deviled Eggs

Local, pasture raised eggs, herbed Dijon

8

Stuffed Hungarian Peppers

Chorizo stuffed Hungarian peppers from Chef's garden

12

BBQ Chicken Lollipops

House smoked chicken legs, served lollipop style, glazed with apple butter barbecue sauce

11

Charred Street Corn Dip

Charred corn, onion, cream cheese, Mexican table cream, mayo, lime juice, cilantro, and fresh jalapeno, with cotija cheese. Served with tortilla chips

11

BLT Stuffed Cherry Tomatoes

Smoked bacon aioli and romaine lettuce stuffed cherry tomatoes

11

Chef's Garden Caprese Salad

Heirloom tomatoes, fresh mozzarella, and basil with olive oil and balsamic reduction

9

Dessert

Cast Iron Peach Cobbler with Vanilla Gelato and peach puree

8