

Warm up

Bowl of imported olives \$6

Roasted almonds with rosemary/garlic/red pepper \$3

Seasonal cheese plate with quince/honey/grilled bread \$10

Roasted Tomato Basil soup \$4/\$7

Bowl of our chips with gorgonzola drizzle \$4

Sun Valley smoked trout dip/grilled bread \$8

Green

Purple kale/ lemonade vinaigrette/ manchego/ walnuts \$5/ \$10

Baby Romaine/ house made caesar dressing/aged/parmesan/cracked black pepper \$5/\$10

Organic spring mix/arugula/japanese greens/balsamic vinaigrette/cherry tomato/crushed nuts/goat cheese/dried cranberries \$5/\$10

*All food sourced locally and organically whenever possible
There are no substitutions but we will hold the _____ for you*

Grilled Cheese

All Served with our Chips and your choice of Ted's Dip

- 1) Vermont white cheddar/sharp cheddar/heirloom tomato/applewood smoked bacon/artisan table bread \$10
- 2) Taleggio/aged parmesan/shiitake/hen of the woods/aged truffle oil/rosemary olive oil bread \$12
- 3) Buffalo mozzarella/basil/heirloom tomato/ pistachio pesto/rock salt/balsamic glaze/rosemary olive oil bread \$10
- 4) Pepper jack/habanero/ jalapeño/thai chilies/artisan table bread \$9
***High Heat**
- 5) White american cheese/vermont white cheddar/sliced kosher dill pickle/artisan table bread \$8
- 6) Iberico/manchego/spanish chorizo/quince/rosemary olive oil bread \$12
- 7) Albacore tuna melt/sharp cheddar/tomato/9 grain bread \$9
- 8) White cheddar/manchego/parmesan/goat/brioche \$8
- 9) Gruyere/country ham/artisan table bread \$9

Ted's Dips

Roasted garlic chipotle aioli/pistachio pesto/porter grain dark mustard/truffle aioli/tiny tomato basil soup

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Desserts

Italian rum cake/homemade dark rum cream/crushed nuts/seasonal berries
\$6

Whipped marshmallow/crunchy peanut butter/crushed nuts/
brioche \$6

Nutella/mascarpone/seasonal berries/brioche \$6

After Dinner Ideas

Rusty Nail/ \$10
White Sangria \$10
Negroni/ \$10
Sazerac/ \$10
Ramos Gin Fizz/ \$10
Debonair Cocktail/ \$10
Vesper/ \$10
Ask about our rotating wine choices/ \$10
Grand Marnier/ \$12
Espresso Infused Tequila/ \$12
Macallan 12/18 yr/ \$12/\$18

House

Strawberry Fields - Stolli Vodka/lemon/honey/strawberries/parsley
Batman - Plymouth Gin/St Germaine/peychauds bitters/lemon/mint
Hot Heather - Milagro Tequila/lemon/amber
agave/grapefruit/pineapple/ginger
Sweeney Todd - Jameson/lemon/honey/egg white/creole bitters

Smoke and Dagger - Jack Daniels/jalapeno infused
cointreau/cucumber/ginger/lemon
Blackjack- Jack Daniels/Grand Marnier/sugar/blackberries/lemon

Seasonal

Summer Lily -Hendricks Gin/blood orange/honey/dill/cucumber
Blind Mary - Stolli Vodka/homemade bloody mary blend/filthy olives/pink
peppercorn/rock salt rim
Bertini -Woodford Reserve/agave/boysenberry/lemon/mint
William Ray- Hendricks Gin/Pimms/boysenberry/cucumber/basil/mint
Ma' Dukes - Milagro Reposado/lemongrass/blackberries/basil
Sweet Ginger Brown - Starr African Rum/Aperol/lime/Sugar/ginger beer