



CONCORDANCE FERMENTS



Small Plates

Burrata Board (V) - 11

Fresh burrata, roasted tomatoes, olive oil, sourdough
Add Prosciutto - 8

Charcuterie Board (*GF) - 17

Prosciutto, spanish chorizo, pickled peppers, beer mustard

Hummus (VG/*GF) - 8

Mediterranean red pepper hummus, olive tapenade, local vegetable crudite, house made focaccia

Caesar Salad (V/*GF) - 10

Kale and romaine hearts, lemon, caper, shaved parmesan, Caesar dressing
Add grilled or crispy chicken - 5

Fire Roasted Tomato Soup (V/*GF) - 7

Roasted tomato, vegetable stock, roasted red pepper, topped with toasted parmesan and extra virgin olive oil

Moroccan Carrot Salad - 9

Harissa roasted carrots, goat cheese, arugula, red wine vinegar, toasted almonds

Grilled Asparagus - 7

Grilled fresh asparagus with fresh spring garlic pesto

Grilled Cheese (V) - 8

Signature combination of three cheeses on sourdough bread and toasted until golden and crispy
Add Prosciutto - 4

Snacks

Beef Jerky - 8

House made marinated beef jerky with a kick

Olives (VG) - 4

Marinated olives

Pickles (VG) - 4

Locally sourced pickled vegetables

Bread & Butter (V) - 5

Sourdough bread and house made cultured butter

Extra Bread

Sourdough bread from Baker's Street Bakery (VG) - 1
House made focaccia - 1.5

Entrees

Shepherd's Pie (*GF) - 19

Wild mushroom, ground beef, hearty root vegetables, yukon gold potato, toasted breadcrumbs side of garlic bread

Hot Chicken Sandwich - 16

Crispy buttermilk chicken, buffalo sauce, garlic aioli, blue cheese crumbles, pickled peppers, arugula, celery hearts, served with kettle chips

The Andy Warhol Classic (V) - 14.5

Fire roasted tomato soup, crispy grilled cheese
Add Prosciutto - 4

Ham, and Cheese Quiche - 14

Ham, white cheddar, roasted red peppers, broccoli, locally sourced eggs

Potato, Truffle Quiche - 14

Yukon gold potatoes, white cheddar, caramelized onions, truffle butter, locally sourced eggs

French Toast - 12

Bourbon maple syrup, chantilly cream, blueberry jam

Shrimp and Grits - 19

Grilled shrimp skewers served on castle valley grits with roasted peppers and cherry tomatoes

Our food philosophy is simple: start with exceptional, locally sourced ingredients and treat them with care.
We focus on honest cooking; just thoughtful dishes that provide unique flavor experiences.
Good food, done properly.

We hope you enjoy

Parties of 6 or more or any tabs left open at the end of the night will have a 20% gratuity added.

*Eating raw or undercooked meat, poultry, seafood, or eggs may increase the risk of food borne illness.

V - Vegetarian VG - Vegan *GF - Gluten free edits available