

BEGINNINGS

Beer Cheese Soup – Stella Artois, Tillamook Cheddar, Pretzel Roll – 7.5

Deviled Eggs – Crispy Shallots, Fried Capers, Smoked Paprika Aioli – 7.5 GF

Chili-Lime Pork Tacos – Braised Pork Butt, Tomato & Mango Salsa, Avocado Coulis, Cabbage, Queso Fresco – 10.5 GF

House Pulled Mozzarella – Confit Tomato, Basil, EVOO, Arugula, Balsamic – 11.5 GF

Tim's Broccoli Toast – White Wine, Sheep's Milk Feta, Fried Egg, Calabria Chili, Ciabatta – 11

Duck Poutine – Confit Duck, Cheese Curd, Black Pepper Duck Gravy – 15

PEI Mussels – Garlic Wine Cream or House Marinara, Grape Tomatoes, Toasted Baguette – 16.5 GF

GREENS

Watermelon Feta – Watercress, Watermelon, Sheep's Milk Feta Walnuts, Aged Balsamic Vinaigrette – 13 GF

The House – Baby Greens, Castlevatrano Olive, Tomato, Cucumber, Pecorino Romano, Buttermilk Dill Ranch – 11 GF

The Brutus – Romaine, Shaved Pecorino, Ciabatta Crostini, Creamy Caesar, Cracked Black Pepper, Calabria Chili – 11 GF

Warehouse Wedge – Baby Iceberg, North Country Bacon, Danish Bleu Cheese, Grape Tomato, Pickled Red Onion, Aged Balsamic Vinaigrette – 12 GF

Bell & Evans Chicken Breast – 7

Tiger Shrimp – 9 *Farm Fresh Egg* – 2

Norwegian Salmon – 9



ENTREES

Salmon Ragu – Wild Caught Norwegian Salmon, Bed of Fingerling Potatoes, Garlic, Wild Mushrooms, Cream, and Broccolini – 32 GF

Prime NY Strip – Revier Cattle, Hand Cut to 12 oz., Garlic and Rosemary Roasted Fingerlings, Sautéed Broccolini, Demi-Glace – 39 GF

House Made Linguine – Tiger Shrimp, Pancetta, Exotic Mushroom, Butternut, White Wine Cream, Toasted Baguette – 27

Tomahawk Pork Chop – Heritage Berkshire Farms, Bacon and Jalapeno Creamed Corn, Sautéed Green Beans – 35 GF

Chicken Sausage Bolognese – Cabernet, Onions, Fennel, House-Made Basil Ricotta, Toasted Baguette – 25

Seared Duck Breast – Roasted Sweet Potato, Celery Root Emulsion, Orange Chili Gastrique – 27 GF

Prime Skirt Steak – Hand Cut Skirt Steak, Yuca Fries, Brussel Sprouts, Horseradish Aioli, Pickled Onion – 29

Chicken Paillard – Bell & Evans All-Natural Chicken, Butternut Puree, Marinated Baby Arugula – 24

Steak Sandwich – Prime Skirt Steak, Olive and Onion Relish, Provolone, Horseradish Aioli, French Batard - 18

Grilled Shrimp Wrap – Applewood Smoked Bacon, Lettuce, Tomato, Garlic Aioli, Garlic Pesto Wrap – 16.5

HOUSE-MADE RAVIOLIS

4 Cheese – Whole Milk Ricotta, Mozzarella, Pecorino Romano, Asiago, Marinara, Toasted Baguette – 17

Philly Cheesesteak – Sirloin, Cherry Peppers, Onions, American Cheese, Fried Shallots, Garlic Aioli – 18

Lobster Thermador – Maine Lobster, Whole Milk Ricotta, Wild Mushrooms, Cognac, Toasted Baguette – 23

Wild Mushroom – Shitake, Trumpet, Oyster, Enoki, Whole Milk Ricotta, Thyme, Madeira Cream, Toasted Baguette – 18.5

Shrimp Fra Diavolo – Tiger Shrimp, Garlic, Ricotta, Basil, Crushed Tomato, Red Chili, Toasted Baguette – 19

FLATBREADS

The Herbivore – Romesco, Butternut Squash, Wild Mushrooms, Caramelized Onion, Roasted Peppers, Sheep's Milk Feta – 14.5

Root Beer Pulled Pork – House BBQ Sauce, Pickled Red Onion, Tillamook Cheddar, Cilantro – 15

The Mac – Shaved Sirloin, Baby Kale, Onions, House-Made Pickles, Aged Cheddar, 1000 Island Queso, Toasted Sesame Seeds – 15.5

Shrimp Scampi – Arugula Pesto, Fresh Tomato, Caramelized Red Onion, Pecorino Romano – 17

The Carnivore – Seasoned Beef, Braised Pork, Tomato-Bacon Jam Queso, Mozzarella, Bacon & Cherry Pepper Crumble - 16

SIDES

Pickles – House-Made, Sweet & Spicy – 4 GF

“French Fries” – Round Cut, Garlic Aioli, House-Made Chipotle Ketchup – 6

Warehouse Potatoes – Wedge Cut, Smoked Paprika Aioli, Grilled Lemon – 7

Balsamic Green Beans – Red Onion, Balsamic Glaze – 6.5 GF

Shaved Brussel Sprouts – Sautéed – 6.5 GF

Bacon Creamed Corn – Jalapeno, Queso Fresco – 6.5 GF