

Lunch

11a - 4p

Small Plates

Bread Service le petit sourdough rolls, sesame flatbread, butter, olive oil & balsamic vinegar	10	Oysters * champagne mignonette or cocktail sauce & horseradish	3 each / 34 dozen
Chilled Shrimp cocktail sauce, horseradish, lemon	12	Charcuterie variety of artisan meats, whole grain mustard, mama lil's peppers, za'atar & herb lavash	18
Classic Crab and Artichoke Dip toasted baguette, smoked paprika	16	Cheese Plate imported cheeses, date jam, pickled red onions, corn nuts, za'atar & herb lavash	20
Buffalo Wings medium or hot, celery, bleu cheese	14		

Soup & Salad

Golden Beet Salad mixed greens, roasted golden beets, grapes, candied walnuts, goat cheese, honey vinaigrette	13	Caesar Salad chopped romaine, shaved parmesan, croutons, parmesan crisp, lemon	12
House Salad mixed greens, herbed feta, citrus red onion, cucumber, seasonal berry, lemon-herb vinaigrette	12	grilled chicken +8 pan seared salmon +15 grilled steak +15 sautéed shrimp +10	
		Soup Du Jour or French Onion	9

Entrees

Local KOP Ranch Beef Burger* chipotle aioli, crispy hashbrown, american, swiss, arugula, red onion, fries	22	Turkey Sandwich le petit campagne, turkey, brie, arugula, tomato bacon, dijon mustard, fries	18
Chicken Sandwich grilled chicken, dill pickles, shredded lettuce, swiss, chipotle aioli, fries	20	Shrimp Farro Bowl sautéed shrimp, farro, edamame, radish, arugula red bell pepper, herb feta, lemon-herb vinaigrette	22

Pizzas

Cheese mozzarella, marinara	16	Margherita fresh mozzarella, tomato, basil, olive oil	18
Classic Pepperoni pepperoni, mozzarella, marinara	18	Caramelized Onion & Goat Cheese mozzarella, arugula, honey balsamic reduction	19
Supreme sausage, pepperoni, peppers, onion, mushrooms, black olives, mozzarella, marinara	22	Wild Mushroom wild mushrooms, mozzarella, garlic, truffle oil	22

parties of 8 or more will be presented with one check including 20% gratuity

consuming raw or undercooked food may lead to foodborne illness

Beverages

Hot Tea	3	Juice	4
<i>breakfast black, earl grey, green, chamomile, mint, chai</i>		<i>apple, orange, cranberry, grapefruit, pineapple, tomato, clamato, V-8</i>	
Iced Tea	4	Milk	4
Hot Cocoa	4	Soda with refills	4
Hot Spiced Apple Cider	4	<i>coke, diet coke, sprite, root beer, ginger ale, lemonade, dr.pepper</i>	
Aqua Panna	6	Back to the Mother Kombucha	5
San Pellegrino	6		

Coffee

Drip Coffee	3	Macchiato	4
French Press	5	Cappuccino	5
Cold Brew	5	Latte	5
Espresso	3	Mocha	5
Americano	4	Tipu's Chai Latte	5
LMTC Matcha	5		

Cocktails & Wine

Ask to see our specialty drink menu

Happy Hour

Bar & Lounge from 4p - 5p

\$2 off Local Draft Beer

\$1 off Specialty Cocktails

FINN

Executive Chef - Jackson Morris

Sous Chef - Jerod McDonald