

Lunch

11a - 4p

Small Plates

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

Soup & Salad

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

Entrees

Local KOP Ranch Beef Burger	20	Turkey Sandwich	18
duxelles, horseradish aioli, arugula, swiss, pickled red onion, fries		turkey, house made focaccia, pesto, arugula, green apple, chipotle aioli, swiss, fries	
Chicken Sandwich	20	Chicken Farro Bowl	20
grilled chicken, dill pickles, shredded lettuce, chipotle aioli, fries		grilled chicken, farro, roasted sweet potato, snap peas, arugula, parmesan, lemon-herb vinaigrette	

Pizzas

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

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

Sous Chef - Trinity Naber