

# DINNER

We are more than happy to substitute ingredients to make your dish vegan and/or gluten free. Gluten free bread and buns available for an additional charge.

## STARTERS

### **Biscuit Board** 6

Scratch made buttermilk biscuits with honey butter and raspberry jam

### **Salmon Cakes** 10 (gf)

Salmon cakes served on a bed of arugula, with a side of tangy remoulade sauce

### **Tacos** One 4 / Two 7 / Three 10 (gf)

Guajillo chili braised pork, roasted poblano-pineapple salsa, pepper jack, fresh cilantro & lime

### **Sausage-n-Kraut** 11

Andouille & linguisa, caraway kraut & house mustard sauce

### **Lazarus** 9

Black beans, jalapeño, sweet potato, raspberry jam & sharp cheddar in a grilled flour tortilla, served with a side of chipotle aioli

## SIDES

### **Mini Mac-n-Cheese**

Cavatappi pasta tossed with a three-cheese sauce, topped with seasoned crouton crumble & baked Brown rice noodles available (gf)

### **Mac Of The Day** 8 Plain 6

### **Roasted Red Potatoes** 7 (gf)

Roasted red bliss potatoes tossed with lemon-shallot vinaigrette, served with feta-buttermilk dipping sauce

### **Seasonal Greens** 7 (gf)

Kale sauteed with shallots, garlic & white wine, tossed in a warm tahini-maple dressing

### **Zucchini Cakes** 7 (gf)

Grilled and served over arugula with a side of feta-buttermilk sauce

### **Coconut Rice** 5 (v/gf)

Jasmine rice with sweet coconut milk & chili flakes

## SOUP & SALAD

### **Scratch soup of the day** cup 4 / bowl 6

Ask your server what our fabulous cooks have put together for you, served with baguette

### **Side Salad** 6

Mixed greens & seasonal veggies tossed with dressing & topping of your choice

Wasabi-blue cheese & hazelnuts (gf)

Ranch & crisp fried onions

Balsamic vinaigrette & almonds (v/gf)

Orange-caraway vinaigrette & candied walnuts (v/gf)

### **McCobb** 15.5 (gf)

Mixed salad greens, grilled free-range chicken, blue cheese, candied bacon, crumbles, avocado, tomato, hard boiled egg & a side of wasabi-blue cheese dressing

### **Beet Generation** 11 (gf)

Chioggia beets roasted with pomegranate molasses, mixed greens, goat cheese & Oregon hazelnuts, tossed in an orange-caraway vinaigrette

Add grilled chicken 5

Add grilled salmon 7

# SANDWICHES

Served with kettle chips or coleslaw

Sub side salad 2.95

Sub soup or mac & cheese 2.5

Sub roasted red potatoes 2.5

**Heartless Artichoke** 12

Artichoke hearts, mayo, garlic, lemon, parmesan, roasted red pepper & pepper jack on grilled sourdough

**San Fran** 13

Roasted chicken, bacon, green apple & blue cheese sauce on grilled sourdough

**Meatloaf Sammy** 14

Tomato-glazed meatloaf with Shed Spread, provolone, pickled onion & fresh arugula on grilled sourdough

**Fungus Amongus** 12

Sauteed portobello mushroom, red onion & garlic, reduced in red wine with avocado, chipotle aioli & pepper jack on grilled sourdough

# BURGERS

Served with kettle chips or coleslaw

Sub side salad 2.95

Sub soup or mac & cheese 2.5

Sub roasted red potatoes 2.5

**Salmon & Spice & Everything Nice\*** 14.5

Blackened salmon, pepper jack, roasted red peppers, lettuce, pickled red onion & chipotle aioli

**BBQ Chicken Burger\*** 14

Chicken, bacon, bbq sauce, cheddar arugula, Shed Spread & grilled onion

**Build a Bridge Burger\*** 11

Your choice of beef or house veggie burger, Shed Spread, pickled onion, lettuce & dill pickle

Bacon 2.5 Grilled onions 1.5

Provolone, pepper jack or

sharp cheddar 1.5

Blue Cheese 2 BBQ sauce .5

Jalapenos .5 Avocado 1.5

# ENTRÉES

**Baby Beluga** 15 (v/gf)

Black beluga lentils, seasonal greens, mushroom, sweet potato, roasted garlic & onion in a yellow curry sauce, served over jasmine rice & fresh spinach, topped with raisins, peanuts, and avocado

Add blackened salmon 7 Add blackened chicken 5

**Captain's Meatloaf** 18

Ground beef & Italian sausage meatloaf, topped with tomato glaze, served with mac-n-cheese & seasonal veggies

**Ratatouille** 17 (gf)

Fresh zucchini and eggplant roasted with bell pepper, red onion and tomato, with a seared cod filet, served over jasmine rice, sprinkled with a bright gremolata and grana padano

**Sausage Platter** 17

Andouille & linguisa, house mustard sauce & caraway kraut, served with seasonal greens and red potatoes with a feta-buttermilk sauce

**Coconut Rice & Friends** 14 (v/gf)

Blackened tofu, coconut rice, stewed black beans and avocado, served over a bed of spinach

Sub blackened salmon 7

Sub blackened chicken 5

**Mac-n-Cheese**

Cavatappi tossed with a three-cheese sauce, topped with seasoned crouton crumble and baked. Brown rice noodles available (gf)

**Mac Of The Day** 12 **Plain** 10

\*Burgers are cooked medium unless otherwise specified. WARNING: Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness. Standing up may increase your risk of falling down.