



Terrace Bar Menu

Available at the bar only

Crispy Thai Calamari 10

Served with two dipping sauces

Artisanal Cheese Platter 14

Selection of local crafted cheeses, pickled vegetables, flatbread crackers

Chorizo Nachos 10

House-made chorizo sausage, pickled jalapeno, cheese sauce, guacamole
sour cream, Pico de Gallo

Garden Salad 8

Seasonal lettuces and herbs, trimmed with tomatoes and crisp vegetables,
cured mushrooms, brined olives, toasted walnuts, local Goat Rodeo chèvre

Choice of House-made Dressing: Non-fat Balsamic, Bleu Cheese Vinaigrette, Balsamic Vinaigrette,
Walnut Tahini, Buttermilk Ranch, Pomegranate, Tapenade Vinaigrette

Add to your salad:

Hormone & Antibiotic-free Roasted Chicken Breast 8

Roasted Herb Crusted Atlantic Salmon 8

Grilled Local Grass-Fed Sirloin 12

Roasted Fish Sandwich 14

Fresh roasted cod with walnut crust, served open face with lemon aioli

Healthy Buffalo Chicken Wrap 12

Grilled chicken breast, seasoned with lime juice, sherry and Frank's Red Hot.

Served with Bleu Cheese Vinaigrette

Grilled Chicken Sandwich 12

Toasted Kaiser roll, roasted peppers, Boursin cheese (regular or Cajun-style)

Local Burger 14

Local grass-fed beef burger, toasted Kaiser roll, choice of cheese (American, Cheddar, Swiss,
Provolone, Feta, Chevre, Queso Fresco, Smoked Cheddar, Fresh Mozzarella)

Lamb Burger 14

Jamison's Farm grass-fed lamb burger, toasted Kaiser roll, onion marmalade, harissa aioli

Sandwiches & Wraps served with one side:

*Kale Slaw, Two Potatoes & Herb Salad, Fresh Fruit Cup, Cottage Cheese,
French Fries, Roasted Sweet Potato Fries*