

Tiny Grazing

Lobster Mac n Cheese | crispy panko **\$18.50**

Pulled Pork & Collard Green Mac n Cheese | crispy pork rinds **\$12.50**

Pomme Frites | garlic aioli | parmesan | truffle oil **\$8.50**

Fried Buffalo Brussel Sprouts | bleu cheese | buttermilk ranch **\$10.50**

Calamari Fries | sweet thai chili | pickled ginger mayo **\$11.50**

House-Made Perogies | caramelized onion | bacon | crème fraîche | crispy brussels **\$10.50**

***Crispy Chicken Livers** | stone ground grits | demi | brussel sprout leaves **\$11.50**

***Fried Oysters** | creamy remoulade | arugula **\$15.50**

***Tuna Tataki** | bean paste | pickled cucumbers | wontons | firecracker mayo **\$16.50**

Korean Style Chicken Wings | sesame seeds | scallions | Korean red pepper | buttermilk ranch **\$13.50**

Soups and Salads

Roasted Garlic-Tomato Soup | sage croutons | crème fraîche **\$5.50**

Green Apple-Cauliflower Soup | toasted pistachio **\$5.50**

Graze Salad | mesclun | sunflower seeds | beets | carrots | lemon vinaigrette **\$8.50**

***Classic Caesar** | romaine | parmesan | sage croutons | roasted garlic caesar dressing **\$9.50**

Arugula | farro | cashews | dried cranberries | fried sweet potatoes | curry vinaigrette **\$10.50**

Roasted Beets | bacon | sherry vinegar | arugula | lemon vinaigrette | crème fraîche | goat cheese **\$13.50**

Add Protein to any Salad (Chicken \$5 Crabcake, Shrimp, or Salmon \$8 Fried Oysters \$9)

***Blackened Salmon Salad** | mesclun | blue cheese | pralines | onions | shallot vinaigrette **\$17.50**

***Worcestershire Flank Steak** | mesclun | roasted red peppers | bleu cheese | crispy onions | buttermilk ranch **\$18.50**

Extra Dressing **\$0.25**

Craft Tacos

served with a graze salad, fries, or side of the day substitute soup, sweet potato fries or pomme frites for \$2

Citrus-Chili Short Rib | honey-chipotle crema | mango relish **\$14.50**

Pulled Pork BBQ | pickled red onions | grilled pineapple | cilantro aioli* **\$14.50**

Cilantro-Lime Buffalo Shrimp | arugula | blue cheese | celery leaves **\$14.50**

***Market Fish** | bok choy slaw | pickled ginger aioli* **\$14.50**

Craft Sandwiches

all sandwiches except the grilled cheese and tomato soup are served with a graze salad, fries or the side of the day substitute soup, sweet potato fries or pomme frites for a \$2 upcharge

***Prime Rib** | black pepper-coriander crust | cheddar cheese | horseradish mayo | crispy sweet onions | brioche bun **\$14.50**

Crispy Chicken | house-made buffalo | bleu cheese | pecan-brussel sprout slaw | brioche bun **\$14.50**

Grilled Cheese and Tomato Soup | smoked, white and tillamook cheddar | grilled sourdough **\$11.50**

House Roasted Turkey | brie | lingonberry preserves | baby arugula-pecan pesto | grilled sourdough **\$13.50**

House-made Reuben | corned beef | thousand island | swiss | sauerkraut | rye bread **\$13.50**

Meatloaf Hoagie | beef bacon & veal | cheddar | tabasco ketchup | crispy onions | hoagie **\$13.50**

***Graze Burger** | two 4 oz patties | lettuce | red onion | tomato | garlic aioli* | American cheese | brioche bun **\$14.50**

Grazing

Chicken and Waffles | boneless chicken breast | honey butter | maple syrup **\$15.50**

Cornflake Crusted Catfish | butterbean succotash | tomato-onion jam | honey-tabasco mayo **\$14.50**

Crab Cake | chorizo | yukon golds | peppers & onions | sweet potatoes | avocado | cilantro aioli **\$17.50**

Bay Scallops | pancetta | cherry peppers | spinach | roasted garlic gorgonzola fondue | fettuccini **\$17.50**

Shrimp Pad Thai | cashews | egg | mushrooms | carrots | scallion | rice noodles **\$16.50**

Wild Mushroom Pappardelle | goat cheese | sundried tomatoes | porcini cream | spinach | pinenuts | truffle oil **\$12.50**

Bolognese | veal | pancetta | beef | tomato cream | rigatoni **\$15.50**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness