



## SMALL PLATES TO SHARE

**Roasted Cauliflower / 7**  
*Sweet Tangy Lavender Dijon Sauce*

**Caprese Plate / 7**  
*Vito's Fresh Mozzarella, Tomatoes, Basil Pesto, Balsamic Glaze*      Add Prosciutto / 2

**Mediterranean Sampler / 14**  
*Hummus, Falafel, Tahini, Quinoa Tabuli, Pita*

**Short Rib Quesadilla / 9**  
*Fork Tender Short Rib, Cheddar, Horseradish Sauce, Tomato*

**Housemade Meatloaf Sliders / 7**  
*Roasted Garlic Aioli, Arugula, Sweet Hawaiian Buns*

## GREEN FIELDS

### Top That Salad

Grilled Chicken / 5

Chicken Waldorf / 4

Seared Salmon / 8

Baked Goat Cheese Crostini / 4

**NEW! Top Me Caesar Salad / 11**

*Romaine, House Baked Croutons, Shaved Parmigiano Reggiano, Caesar Dressing*

**Top Me House Chopped Quinoa Salad / 11**

*Spring Mix Greens, Quinoa, Cucumber, Farm Tomato, Red Peppers, Carrots, Cabbage, Onions, Reduced Fat Raspberry Vinaigrette*

**Saquella Gorgonzola Salad / 13**

*Spring Mix Greens, Dried Cranberries, Imported Gorgonzola, Candied Walnuts, Sliced Pears, Reduce Fat Raspberry Vinaigrette*

**Tuscan Baked Goat Cheese Salad / 14**

*Spring Mix Greens, Roasted Red Peppers, Artichoke Hearts, Kalamata Olives, Sun Flower Seeds, Shaved Asiago, Baked Goat Cheese Crostini's, Balsamic Vinaigrette*

**Greek Chicken Paillared Salad / 14**

*Pounded Grilled Chicken Breast, Spring Mix Greens, Cucumber, Farm Tomatoes, Kalamata Olives, Roasted Red Peppers, Red Onions, Soft Bulgarian Feta, Lemon & Olive Oil Vinaigrette*

## BURGERS & MORE

All served with Petite Salad OR Wedge Potatoes

**Chicken Waldorf on Muesli Toast / 13**

*Pulled Rotisserie Chicken Salad, Green Apples, Grapes, Dried Cranberries, Toasted Walnuts*

**French Dip / 15**

*Shaved Roast Beef, Swiss Cheese, Horseradish Cream, Au Jus, and Ciabatta Bread*

**Chicken Caprese, Pressed Ciabatta / 16**

*Grilled Chicken Breast, Vito's Fresh Mozzarella, Local Tomatoes, Fresh Basil Pesto, Balsamic Glaze*

**Premium House Blend Burger / 14**

*8oz House Blend Burger, Garlic Aioli, Caramelized Onion Jam, Swiss, Coleslaw, on a Grilled Challah Bun*

**Up Stream Salmon Burger / 15**

*8oz Atlantic Salmon Burger (Corn, Cilantro and Panko), Avocado, Fresh Arugula, Grilled Artichoke-Lime Aioli, on a Grilled Challah Bun*

## HOUSE FAVORITES

Start your Entree with a

House Salad / 2.50

Caesar Salad / 3.50

**Seared Scottish Salmon / 19**

*Apricot & Sweet Chili Glaze, Blistered Spinach, Roasted Sweet Potato Puree*

**NY Sirloin Manhattan Cut / 23**

*Sweet Potato Puree, Green Beans, Mushroom Demi-Glace*

**Asparagus Risotto**

*Lemon Zest Infused Risotto, Asiago, Seared Asparagus with Seared Salmon and Spinach / 22*

*with 6 hour Short Rib & Mushroom / 21*

## SIDES & EXTRAS

Blistered Spinach / 4

Quinoa Tabuli / 4

Broccoli / 4

Sweet Potato Medallions / 4

Roasted Cauliflower / 5

Sweet Potato Puree / 4

Asparagus / 5

Wedge Potatoes / 4

## SEASON'S MADNESS HOUSE CRAFTED DESSERTS

6.50

**TIRAMISU**

Family Recipe, Made with Love

**CARROT CAKE**

Really, Really Scrumptious

**FRUIT TART**

Pleasantly Refreshing

**STRAWBERRY NAPOLEON**

Sinfully Delightful

**CHOCOLATE MOUSSE CAKE**

Blissfully Decadent

**SEASONAL CHEESE CAKE**

Lusciously Smooth

Ask your server about our 30 other freshly made bakery items

18% gratuity will be added to parties of 6 or more.

There will be a \$1 charge for split entrees.

Please notify us of any food ALLERGIES or Dietary Needs. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness







# drinks

## COCKTAILS

Aperol Spritzer .....	7		
Mimosa .....	7		
		<b>House Vodka</b>	<b>Tito's Vodka</b>
Bloody Mary .....	7	9	9
Espresso Martini.....	7	9	9
Lemon Drop Martini .....	7	9	9
Cosmo Martini .....	7	9	9
Sunset Martini .....	7	9	9

## WINE

### white

	GLASS	BOTTLE
Sparkling Cuvee, Brut, Casa Dei Farive, Italy (Prosecco) .....	4	26
Sparkling Cuvee, <b>Rose</b> Brut, Casa Dei Farive, Italy (Prosecco) .....	4	26
Prosecco, Avissi, Italy.....	8	28
Riesling, Chateau Ste Michelle, Columbia Valley .....	8	29
Fume Blanc (Sauvignon Blanc), Ferrari Carano, Sonoma County .....	8	29
Sauvignon Blanc, Kim Crawford, New Zealand .....	11	44
Pinot Grigio, Ruffino Lumina, Italy .....	7	27
Chardonnay, Wente, "Morning Fog", Livermore Valley .....	7	27

### red

Pinot Noir, Mark West, California .....	8	29
Pinot Noir, Meiomi, Monterey, Santa Barbara, California .....	11	52
Merlot, Hogue, Washington.....	7	26
Cabernet Sauvignon, Josh Cellars, California .....	8	29
Red Blend, The Dreaming Tree Crush, North Coast .....	11	44
Malbec, Ruta 22, Argentina .....	8	29

## CRAFT BEERS

	ABV*	Bottle
Goose Island, IPA / Chicago, Illinois.....	5.9%	6
Stella Artois, Pale Lager / Leuven, Belgium.....	5.0%	6
Blue Moon / Golden, Colorado .....	5.4%	6
Bud Light / St. Louis, Missouri .....	4.2%	4
Corona / Mexico .....	4.5%	5



*cocktails available*

