Bits small plates for sharing

BBQ Potato Chips | 4

Deviled Eggs marash pepper | 5.5 *

Marinated Olives rosemary & bay | 6*

Bacon Wrapped Dates stuffed with goat cheese & parmesan | 7 *

Smoked Pork Taquitos avocado sauce | 8

Pork Belly Lettuce Wraps pickled watermelon, picked herbs, serrano chile | 9

Curried Mussels golden raisin, cilantro, crusty bread | 12

Shrimp PilPil sherry, parsley, garlic, marash pepper | 14

Veal Tartare smoked tonnato sauce, lemon oil, garlic crostini | 14

Artisan Cheese candied pecan, dried raisin, crusty bread | 16

Cured Meats olive, mustard, crusty bread | 18

Salads

Simple greens, radish, tomato, crouton, lemon dressing | 9

Roasted Beet butter lettuce, avocado, pepita, goat cheese | 12*

Arnett Farms Pear point reyes blue cheese, arugula, endive, sherry mustard vinaigrette, candied walnuts | 12

Quinoa chickpea, dates, feta, toasted pistachio vinaigrette | 12*

Flatbreads

Smoked Mozzarella tomato sauce & oregano | 11

Mushroom fontina, kale, caramelized onion, pesto | 12

White Shrimp mozzarella, leek, basil, roasted garlic, chile | 14

Larger Meals

Ford's Pub Burger butter leaf lettuce, roasted tomato | 12
maytag blue & griddled onions or aged cheddar & smoked bacon | +3

Idaho Trout bulgur wheat tabouleh, salsa verde | 18

Goat Cheese Gnocchi golden baby beet, beet greens, arugula pesto, aged balsamic | 18

Flattened Chicken mashed potato, winter vegetables | 24*

Steak Frites 8oz flat iron, bernaise, cress salad | 24

Shrimp & Grits smoked cheddar grits, chipotle nage, chile relish | 26*

Berkshire Pork Chop smoked butternut squash puree, brussels hash, spiced apple cider jus | 28*

Sides

Mashed Potato leek & butter sauce | 7*

Succotash pea, asparagus, fresno chile, cipollini onion, basil | 8*

Brussels Sprouts smoked bacon | 9 *

Grilled Asparagus blistered baby tomato, parmesan, lemon oil | 9*

Whole Roasted Cauliflower capers, rosemary, lemon | 11*

Beer Battered Onion Rings | Hand Cut Fries | 4

Sweets

House Made Ice Creams 3 scoops chef's daily selection | 6

Caramel Brownie Sundae caramel chip ice cream, whipped cream, chocolate ganache, candied pecans | 8

Sticky Toffee Pudding medjool date & vanilla toffee sauce | 8

Peanut Butter & Chocolate Tart peanut crumble | 8

Blueberry Pie crumble top vanilla ice cream | 8

Beverages

Generic Sodas (Drink at your own risk) | 2.75

Margo's Rootbeer | 3.5

Bundaberg Ginger Beer | 3.5

Fresh Squeezed Lemonade | 3.75

Natura Water (sparkling or still) | 5

Weaver's Coffee and Teas

Ice Coffee | 2.75

Regular or Decaf | 2.75

Macchiatto | 4

Cappuccino | 4.5

Americano | 3.5

Ice Tea | 2.5

Dragon Well Green | 4

Pomegranate Green | 4

Breakfast Blend | 4

Mystic White Dragon | 4

Chamomile | 4

Peppermint | 4

Whole Pig Dinner | Market Price
8-10 day notice

Community Calendar

Every Tuesday | Boozeday Tuesday
every tuesday from 6 pm – 8 pm we're highlighting one of our beer, liquor or wine vendors at happy hour prices. guest bartenders, giveaways, and more. check out our website for upcoming events.

February 14th & 15th | Valentine's Day Menu
Three Coursed Dinner Menu | 65 Beer & Wine Pairings also available
Make your reservations now!

*** Gluten Free**

"Restaurants are built on hard work and sacrifice. I'd like to thank all our staff and coworkers, past and present. I would like to thank the farmers, foragers, and artisanal craftsmen who help make my job easier and cooking a joy."
Chefs Benjamin Ford & Gavin Lansdale

18% gratuity will be added to parties of 6 or more ❧ Limit 3 credit cards per table.