

Appetizers

- Burrata Salad**
truffled burrata, heirloom tomatoes, arugula, balsamic reduction, basil, olive oil
- Rainbow Beet Salad**
rainbow beets, arugula, candied walnuts, ricotta, balsamic vinaigrette, olive oil
add grilled chicken +4 add smoked salmon +4
- Endive Salad**
red and yellow endives, arugula, candied walnuts, gorgonzola, citrus vinaigrette
add grilled chicken +4 add smoked salmon +4
- Kale Salad**
kale, farro, cranberries, roasted squash, manchego, garlic balsamic
add grilled chicken +4 add smoked salmon +4
- Herb Steamed Mussels**
garlic, onions, tomatoes, white wine, bacon, oregano, chives, chili flakes
- Butternut Squash Soup**
roasted pumpkin seeds, carrot, onion, nutmeg, fresh tarragon, chicken broth

Small Plates

- Pan Fried Okra**
okra, salt, pepper
- Galactic Nachos**
pepper jack, pico de gallo, guac, corn & black bean salsa, pickled jalapeño, cilantro and garlic extra guac +3; add grilled chicken +4
- Guac & Pico**
with chips
- Pan Seared Shrimp**
garlic, jalapeno, honey, lime, chipotle mayo
- Popcorn Chicken**
southern fried chicken, chipotle aioli
- Smoked Salmon Crostini**
- Artichoke Crostini**
garlic, balsamic, Parmesan, shaved manchego
- Castello Tots**
cheddar, chives, Idaho potatoes, chipotle aioli
- Shishito Peppers**
- Onion Fries**
onions in batter, jalapeño aioli

Menu

Cheese & Charcuterie

- Baked Brie with marmalade** 16
Mixed French Olives 4
- A la Carte**
10/each, 3 for 26, 5 for 36
- 14 Serrano cured Spanish ham
Saucisson Sec beef, lightly smoked, spices
Finocchiona spicy, pork salame
Truffled Burrata cow +1
- 14 Barely Buzzed cow, lavender, espresso
Glacier Point cow, blue
Manchego sheep's milk
Ciel de Chèvre goat, fudgy, tangy
- 19 Ewephoria sheep's milk, salt, gouda
Abondance France, cow, semi-hard
Quadrella di Bufala Italy, buffalo, cow, soft
- 13 Ruby Rouge cow, gouda
Brie Fermier cow, soft
Jerseyhoeve Schorren 1yr cow, firm

Oysters

- 9 Half dozen
19 Dozen

Kids Meals

- 15 Chicken Poppers & Fries
11 Chicken & Cheese Quesadilla

Wings

- Dozen** 11
Dozen 11
- 12 Plain, BBQ, or Buffalo
11 Jerk
- 12 Plain, BBQ, or Buffalo
20 Jerk
21 Jerk

Sides

- 9 Side salad
7 Sauteed spinach
- 6 Fries
7 Fingerling potatoes

Entrees

- Fried Chicken Sandwich** 18
coleslaw, dill pickles, on a brioche bun, served with fries or salad
add blue cheese, bacon, fried egg, onion fries +3/
each cheddar, pepper jack, jalapeño +2/each
sub castello tots +5 cajun dust +1
- Pan Seared Cod** 26
polenta with garlic oil & parmigiano, sautéed spinach & parsley sauce (cilantro, parsley, basil, garlic, garlic oil, lemon juice)
- Pan Grilled Chicken** 19
mushrooms, pepper jack cheese, salad, fingerling potatoes
add bacon +3 or avocado +3
- Butternut Squash Gnocchi** 23
oyster mushrooms, sage, parmesan, sunflower seeds, truffle oil, browned butter
- Burger** 19
grass-fed beef burger on a brioche bun, dill pickles, chive aioli, served with fries or salad
- Sub Impossible Burger (vegan)** 19
Mushroom, blue cheese, bacon, fried egg, onion fries
+3/each cheddar, pepper jack, jalapeño +2/each
sub castello tots +5 cajun dust +1
- Mushroom Tagliatelle** 24
cremini, oyster, shitake mushrooms, white wine creme sauce, garlic, thyme, parmesan cheese
add grilled chicken +4
- Steak Frites** 25
red wine reduction, sautéed spinach, fingerling potatoes
- Portobello Mushroom Sandwich** 17
avocado, chili flakes, sesame seed, arugula, cucumber, red onion, balsamic glaze on a brioche bun, served with fries or salad
add blue cheese, bacon, fried egg, onion fries +3/each cheddar, pepper jack, jalapeño +2/each
sub castello tots +5 cajun dust +1
- Charred Orange Cauliflower** 18
couscous, roasted squash, kale, cranberries, red wine, vinegar dressing & herbed green sauce
add grilled chicken +4 bacon or avocado +3