



Menu



Appetizers

Burrata Salad	17
truffled burrata, heirloom tomatoes, arugula, balsamic reduction, basil, olive oil	
Rainbow Beet Salad	14
rainbow beets, arugula, candied walnuts, ricotta, balsamic vinaigrette, olive oil <i>add grilled chicken +4 add smoked salmon +4</i>	
Endive Salad	14
red and yellow endives, arugula, candied walnuts, gorgonzola, citrus vinaigrette <i>add grilled chicken +4 add smoked salmon +4</i>	
Kale Salad	14
kale, farro, cranberries, roasted squash, manchego, garlic balsamic <i>add grilled chicken +4 add smoked salmon +4</i>	
Herb Steamed Mussels	19
garlic, onions, tomatoes, white wine, bacon, oregano, chives, chili flakes	
Butternut Squash Soup	13
roasted pumpkin seeds, carrot, onion, nutmeg, fresh tarragon, chicken broth	

Small Plates

Pan Fried Okra	9
okra, salt, pepper	
Galactic Nachos	19
pepper jack, pico de gallo, guac, corn, black bean salsa, pickled jalapeño, cilantro & garlic extra guac +3; add grilled chicken +4	
Guac & Pico	15
with chips	
Pan Seared Shrimp	15
garlic, jalapeno, honey, lime, chipotle mayo	
Popcorn Chicken	12
southern fried chicken, chipotle aioli	
Smoked Salmon Crostini	12
Artichoke Crostini	11
garlic, balsamic, Parmesan, shaved manchego	
Castello Tots	13
cheddar, chives, Idaho potatoes, chipotle aioli	
Shishito Peppers	9
Onion Fries	7
onions in batter, jalapeño aioli	

Cheese & Charcuterie

A la Carte

10/each, 3 for 26, 5 for 36

Baked Brie w/ Marmalade
Mixed French Olives
Serrano Cured Spanish Ham
Saucisson Sec Beef, Lightly Smoked, Spices
Finocchiona Spicy, Pork Salame
Truffled Burrata Cow
Barely Buzzed Cow, Lavender, Espresso
Glacier Point Cow, Blue
Manchego sheep's Milk
Ciel de Chèvre Goat, Fudgy, Tangy
Ewephoria Sheep's Milk, Salt, Gouda
Abondance France, Cow, Semi Hard
Quadrella di Bufala Italy, Buffalo, Cow, Soft
Ruby Rouge Cow, Gouda
Brie Fermier Cow, Soft
Jerseyhoeve Schorren 1yr Cow, Firm

Oysters

Half dozen	19	Dozen	32
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Kids Meals

Chicken Poppers & Fries	11	Chicken & Cheese Quesadilla	11
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Wings

	Half Dozen		Dozen
Plain, BBQ, or Buffalo Jerk	12	Plain, BBQ, or Buffalo Jerk	20
	13		21

Sides

Side salad	6	Fries	7
Sauteed spinach	7	Fingerling potatoes	7

Entrees

Fried Chicken Sandwich	18
coleslaw, dill pickles, on a brioche bun, served w/ fries or salad <i>add blue cheese, bacon, fried egg, onion fries +3/ each cheddar, pepper jack, jalapeño +2/each sub castello tots +5 cajun dust +1</i>	
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 <i>add bacon +3 or avocado +3</i>	
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 w/ fries or salad	
Sub Impossible Burger (vegan)	19
Mushroom, blue cheese, bacon, fried egg, onion fries <i>+3/each cheddar, pepper jack, jalapeño +2/each sub castello tots +5 cajun dust +1</i>	
Mushroom Tagliatelle	24
cremini, oyster, shitake mushrooms, white wine creme sauce, garlic, thyme, parmesan cheese <i>add grilled chicken +4</i>	
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 w/ fries or salad <i>add blue cheese, bacon, fried egg, onion fries +3/each cheddar, pepper jack, jalapeño +2/each sub castello tots +5 cajun dust +1</i>	
Charred Orange Cauliflower	18
couscous, roasted squash, kale, cranberries, red wine, vinegar dressing & herbed green sauce <i>add grilled chicken +4 bacon or avocado +3</i>	