

LUNCH - DINNER



SMALL BITES

STEAK & CHEESE EGGROLL 18

72 Hour Short Rib, Bell Pepper, Onion,
Midway Cheese Blend

PIZZETTA 19

Butternut Squash Puree, Caramelized Onion Jam, Goat
Cheese, Honey Crisp Apple, House Bacon, Balsamic Glaze

CALAMARI 16

Sweet Drop Peppers, Lemon Aioli

CRISPY BRUSSELS (GF) 15

Pickled Fennel, Crispy Bacon, Pistachio
Crumble, Lemon & Herb Champagne
Vinaigrette, Grana Padano

FRIED MOZZARELLA (V) 12

House Cut Mozzarella, Herb Breeding, Marinara,
Caramelized Onion Aioli

POTSTICKERS 15

Ground Pork, Soy, Chili Flake, Sweet Soy &
Ginger Dipping Sauce

GLAZED PORK BELLY (GF) 17

Smoked Tomato Aioli, Frisee Salad, Bourbon Demi,
Crispy Shallot

CRAB DIP 22

Jumbo Lump Crab, Cheddar, Cream Cheese, Sherry,
Toasted Baguette

HANDHELDS

SERVED WITH HAND CUT FRIES

Side of Fries 7

Hand Cut Truffle Fries 11

STEAK SANDWICH 18

Marinated Flank, Provolone, Fresno Chimichurri,
Arugula, Roma Tomato, Crispy Onion, Smoked
Tomato Aioli, Ciabatta

SHORT RIB GRILLED CHEESE 15

House Braised Short Rib, Swiss Cheese,
Sourdough, Pickled Carrot

BANH-MI 18

Glazed Five Spice Pork Belly, Pickled Daikon &
Carrot, Cucumber, Cilantro Jalapeno Aioli,
House French Baguette,

FOUNDER BURGER 19

Brioche Roll, Cheddar, House Smoked Bacon, Lettuce,
Tomato, Caramelized Onion

GRILLED CHICKEN 18

Brined & Marinated Halal Chicken Breast, Provolone,
Bacon, Avocado, Pickled Fresno, Romaine, Roma Tomato,
Alabama BBQ, Sourdough

CATFISH & CHIPS 15

Cornmeal Breaded Local Blue Catfish, Shredded Lettuce,
Roma Tomato, Old Bay Tartare Sauce, Brioche Roll



CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Please inform our staff of any allergies or dietary concerns before placing your order.

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SALADS

ADD CHICKEN +10 | STEAK +12 | SHRIMP +8 | SALMON +9

Soup Du Jour 11

HOUSE GREENS (VE,GF) 12

Mixed Greens, Romaine, Heirloom Cherry Tomato,
Shaved Carrots, Julienned Onion, Cucumber, Choice of
Dressing

FALL HARVEST (V) 16

Arcadian Greens, Spiced Pecans, Fresh Pear, Chevre,
Butternut Squash, Lavash, Cider Vinaigrette

WILD MUSHROOM (VE,GF) 16

Foraged Wild Mushrooms, Red Endive,
Arugula, Frisee, Chive, Sherry Shallot Dressing

BEET SALAD (V,GF) 16

Red & Gold Beet, Candied Pecans, Radish, Citrus
Vinaigrette, VCW Feta (Cheese by Village Cheeseworks),
Radish Greens

CLASSIC CAESAR 15

Artisan Romaine, Sourdough Crouton, House Made
Dressing, Anchovy

ENTREES

FRIED CHICKEN 23

Murray's Farms Chicken Thigh, Smoked Potato Salad,
Hot Honey, House Pickles, Dinner Roll

SHORT RIB RAGU 27

Braised Short Rib, House Pasta, Katakana Squash, Grana
Padano, Pea Tendril

1855 7oz Filet (GF) 52

Katakana Squash Puree, Roast Fingerling Potato,
Porcini & Red Wine Glaze

VENISON LASAGNA 30

Venison & Beef Tenderloin, Marinara, Herb Ricotta,
Mozzarella & Provolone

SEARED CHICKEN BREAST (GF) 28

Murrays Farms Breast, Confit Malibu Carrot, Fondant
Potato, Garlic Spinach, Sherry Jus

SMOKEY SHRIMP & GRIT (GF) 25

Chorizo Sausage, Brown Butter & Cheddar Grits, Gulf
Prawn, Onion Bacon Marmalade, Charred Scallion Oil,
Crispy Sage

STRIPED BASS (GF) 36

Braised Rainbow Chard, Winter Beans, Wild
Mushrooms

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