

**VEGETABLE VELOUTÉ**

RICH VELVETY VEGETABLE VELOUTÉ WITH  
HOUSE MADE CROUTONS  
**\$9**

**FRIES & AIOLI**

FRESH CUT FRIES SERVED WITH TRUFFLE AIOLI  
**\$11**

**CHEESE**

HOUSE MADE CHUTNEY,  
CANDIED NUTS, B-Y'S LOCAL HONEY,  
TOASTED BAGUETTE  
**\$19 SELECTION OF 3**

**FIOR DI LATTE & HEIRLOOM BABY TOMATO  
SALAD**

FIOR DI LATTE CHEESE,  
MARINATED HEIRLOOM BABY TOMATOES,  
ARUGULA, EXTRA VIRGIN OLIVE OIL,  
PICKLED RED ONIONS, BALSAMIC SYRUP  
**\$15**

**WHITE BEAN HUMMUS AND CHIPS**

WHITE BEAN, TAHINI PASTE,  
TOASTED PINE NUTS,  
CRISPY SEASONED CORN FLOUR CHIPS  
**\$13**

**HOBNOB COBB SALAD**

BALSAMIC VINAIGRETTE,  
ROASTED SUPRÊME OF CHICKEN,  
GRILLED PEAMEAL BACON,  
AGED CHEDDAR, AVOCADO,  
HARD BOILED EGG

**\$25**

**ADD SEARED RED SPRING SALMON \$3**

**EXECUTIVE CHEF**

ADAM RAPSEY

**SOUS CHEF**

TIM COX

**ASIAN 5 SPICE HONEY GLAZED SALMON**

GRILLED SALMON, QUINOA, CUCUMBER,  
TEAR DROP CHERRY PEPPERS AND  
SPRING ONION SALAD  
**\$24**

**STEAK & FRITES**

GRILLED NY STRIP LOIN,  
FRESH CUT FRIES, TARRAGON BUTTER  
SIMPLE JUS  
**\$28**

**SIGNATURE 8OZ BEEF TENDERLOIN BURGER**

CARAMELIZED ONION & AGED CHEDDAR,  
LETTUCE, TOMATO & RED ONION,  
TOASTED KAISER  
**\$20**

ADD BACON  
**\$2**

**TRUFFLE "MAC & CHEESE"**

AGED CHEDDAR & TRUFFLE MORNAY,  
BABY SPINACH, CHERRY TOMATOES,  
DOUBLE SMOKED BACON,  
TOASTED PANKO BREAD CRUMBS,  
**\$17**

**GRILLED VEGETABLE SANDWICH**

WARM GRILLED VEGETABLES,  
OLIVE TAPENADE, AVOCADO  
RICOTTA & ARUGULA,  
ROSEMARY FOCACCIA  
**\$16**

**MARINATED BUFFALO TOFU**

(VEGETARIAN) **\$18**

PRETZEL BUN,  
LETTUCE, TOMATO, CUCUMBER,  
VEGAN RANCH

**SIGNATURE BURGER & SANDWICHES**

**SERVED WITH CHOICE OF:**

MIXED GREENS, FRESH CUT FRIES OR  
SOUP