

to start

FEATURED SOUP

Chef's Creation 8

CRAB & SPINACH DIP

Lump Crab, Mascarpone Cheese, Spinach,
Fresh Chives, Herb Crostini 16

AVOCADO TOAST

Fresh Avocado, Cherry Tomato, Microgreens,
Lemon Oil, Ciabatta Baguette 13

IRISH "TAYTO" CHIPS ^{GF}

Pancetta & Irish Cheddar Fondue, Fresh Chives 12

PEI MUSSELS

Spicy Pomodoro, Charred Lemon,
Fresh Herbs, Grilled Baguette 15

CHARCUTERIE BOARD

Salumi Assortment, Prosciutto, Goat Cheese, Glazed Walnuts,
Pommery Mustard, Onion Marmalade, Dried Figs 20

from the garden

Our greens, tomatoes & herbs are organically grown by
Prime Hydroponic at Blue Valley Farm in Hillsboro.

ORGANIC GREENS ^{GF}

Breakfast Radish, Apple, Crumbled Gorgonzola, Toasted
Sunflower Seeds, Champagne Vinaigrette 11

BABY GEM WEDGE ^{GF}

Candied Pecans, Crispy Pancetta, Cherry Tomatoes,
Blue Cheese, Hickory Vinaigrette 10

CLASSIC CAESAR

Petite Romaine, Deviled Egg, Fresh Parmesan, Herb Croutons 9

BABY SPINACH ^{GF}

Cherry Tomatoes, Red Onion, Goat Cheese, Chopped Egg,
Lemon-Mustard Vinaigrette 11

Salad Additions:

Grilled Chicken - 8 Sautéed Shrimp - 9 Salmon Filet * - 10

SESAME CRUSTED AHI TUNA * ^{GF}

Organic Wasabi Greens, Pickled Seaweed, Green Onions,
Cherry Tomatoes, Sesame-Fig Vinaigrette 22

CITRUS CHICKEN & QUINOA ^{GF}

Cherry Tomatoes, Roasted Sweet Corn, Chopped Egg,
Red Onion, Crumbled Feta, Peach-Dijon Vinaigrette 18

GRILLED SHRIMP & LEMON-TAHINI ^{GF}

Baby Romaine, Crispy Kale, Red Lentils, Shaved Onion, Toasted
Pumpkin Seeds, Heirloom Tomato, Crumbled Feta 20

Gluten free bread option is available.

*Consumption of undercooked meat, poultry, eggs or seafood may
increase the risk of food borne illness.
Please alert your server to any food allergies or special dietary
requirements that you may have.

A 20% gratuity will be added to parties of 6 or more.

lunch favorites

FRESH COD & CHIPS

Lightly Battered, Hand Cut Fries,
Mint Pea Puree, House Tartar 22

LAMB MADRAS CURRY

Jasmine Rice, Red Lentils, Cucumber &
Mint Salad, Garlic & Pea Crepe 21

SHORT RIB RAVIOLI

Grilled Wild Mushrooms, Arugula, Herb Pesto, Ricotta Cheese 22

GRILLED ATLANTIC SALMON *

Mediterranean Couscous, Roasted Asparagus,
Citrus-Herb Buerre Blanc 24

on the crust

Served with your choice of House Chips,
Hand Cut Fries or Organic Greens.

SIGNATURE BIA BURGER *

Dubliner Irish Cheddar, Applewood Bacon, Red Leaf
Lettuce, Crispy Leeks, Heirloom Tomato, Toasted Brioche 18

GRILLED LAMB BURGER *

Grassfed Lamb, Baby Arugula, Goat Cheese, Roasted
Roma Tomato, Rosemary Aioli, Brioche Roll 20

CHICKEN & AVOCADO

Gruyere Cheese, Bibb Lettuce, Heirloom Tomato,
Sweet Pickles, Chiptole Mayo, Toasted Ciabatta 17

THE BLT

Applewood Smoked Bacon, Mashed Avocado, Butter
Lettuce, Heirloom Tomato, Chive Mayo, Toasted Brioche 16

SLOW ROASTED BRISKET AU JUS

Arugula, Shiitake Mushrooms, Caramelized Vidalia Onion,
Horseradish Aioli, Rosemary Jus, Ciabatta Baguette 20

PASTRAMI ON MARBLE RYE

Gruyere Cheese, Napa Slaw, Sweet Pickles, Shaved
Red Onion, Spicy Irish Mustard 19

sweet treats

VANILLA BEAN CREME BRÛLÉE

Candied Orange, Fresh Berries 10

MOLTEN CHOCOLATE LAVA CAKE

Vanilla Bean Ice Cream 10

WILD BERRY & MASCARPONE CAKE

Freshly Whipped Lemon Cream 9

LIMONCELLO CAKE

Raspberry Coulis, Fresh Cream 9

SIGNATURE CHURROS

Strawberry Gelato, Warm Chocolate Sauce 10

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