

**SOUPS**

BROCCOLI AND CHEDDAR 5      QUINOA AND ROASTED VEGETABLE 5

**STARTERS**

HOUSE PIMENTO CHEESE DIP 8      SMOKED GOUDA POTATO BITES 10  
FRIED KETTLE CHIPS      SPICY RANCH SCALLIONS

SCALLOP BLT 14      SOUTHERN FRIED CALAMARI 12  
GREEN TOMATOES, GRAPE TOMATOES,      SWEET CORN, SWEET AND SOUR  
NUESKI'S SMOKED BACON, ARUGULA      COLLARD GREENS, ROASTED GARLIC AIOLI

LA QUERCIA PROSCIUTTO PLATE 19  
PROSCIUTTO, LOOKING GLASS CREAMERY GOAT CHEESE, CROSTINI, PICKLED ONION

**GREENS**

HOUSE SALAD FULL 10      HALF 5  
SPRING GREEN MEDLEY – GRAPE TOMATOES – SLICED CUCUMBER – CARROT STRINGS  
CHOICE OF DRESSING: RANCH, BALSAMIC VINAIGRETTE, BLUEBERRY POMEGRANATE  
VINAIGRETTE, HONEY VINAIGRETTE, MUSTARD VINAIGRETTE

JOYCE FARMS CHICKEN HARVEST SALAD 12  
APPLEWOOD BACON GOAT CHEESE, CARAMELIZED ONION, CANDIED WALNUT, MAPLE BALSAMIC

TABBOULEH QUINOA 9  
QUINOA, GRAPE TOMATO, MINT, LEMON, OLIVE OIL, FETA, RED ONION

**MAIN**

SAVORY OATMEAL JAMBALAYA 19  
IRISH STEEL CUT OATS, ANDOUILLE SAUSAGE, BELL PEPPERS, CELERY, CREOLE AIOLI

PAN SEARED JOYCE FARMS CHICKEN 22  
ROASTED WILD MUSHROOMS, SLOW COOKED FINGERLING POTATOES,  
LOOKING GLASS CREAMERY GOAT CHEESE, BALSAMIC REDUCTION, SUGAR SNAP PEAS

HERB CRUSTED SOCKEYE SALMON 24  
PARSNIP PUREE, GRILLED ASPARAGUS, RED PEPPER CHUTNEY

BLACKENED FILET MIGNON 30  
ROSTI POTATO, WILTED BABY SPINACH, ROASTED TOMATO DEMI-GLACE

MOROCCAN CHICK PEA STEW 18  
BROWN RICE, TOMATO, YOGURT

**HANDHELDS**

ALL SANDWICHES SERVED WITH CHIPS  
UPGRADE TO CRINKLE CUT FRIES OR SWEET POTATO FRIES FOR 1

PRIME HAMBURGER 14  
LETTUCE, TOMATO, ONION, PICKLE  
ADD CHEESE - 1      ADD BACON - 1

HICKORY SMOKED PULLED PORK SANDWICH 13  
OATMEAL PORTER BBQ – PICKLED ONION

THE PITTSBURGH SANDWICH 15  
SIRLOIN, PROVOLONE, TOMATO, FRENCH FRIES SLAW, ITALIAN BREAD

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients\*  
are cooked to order. ) Consuming raw or undercooked MEATS, POULTRY, SEAFOOD shellfish, or EGGS may increase risk of foodborne  
illness, especially if you have certain medical conditions. The Renaissance Culinary Team Has Made Every Effort to Create A Menu That  
Reflects The Support Of Local & Regional Farmers And Sustainability.

