

## APPETIZERS

### TORTILLA SOUP 8.5

Rich Tortilla Broth with Rotisserie Chicken, Avocado, Tortilla Strips

### FRESH GUACAMOLE 9

with Crisp Corn Tortilla Chips

### QUESO CON PUERCO 9.5

with Crisp Corn Tortilla Chips

### MUSSELS & CHORIZO\* 16

a Bowl of Mussels Cooked with Local Chorizo, White Wine, Garlic, Garlic Croutons

### ROTISSERIE CHICKEN FLAT BREAD 13

with Basil Pesto, Roasted Chiles, Pepper Jack Cheese, Tomatoes

### KETTLE OF GREEN CHILI PORK 10.5

with Hot Buttered Flour Tortillas

### LAMB CHOP FONDUE 15.75

with White Wine Fondue, Chili Pecan Bread, Roasted Squash

## SALADS

### ICEBERG BLT 8.5

Baby Iceberg with Blue Cheese, Bacon Lardons, Ranch Dressing

### CAESAR SALAD 8.5

Romaine with Parmesan Cheese, Chili Pecan Croutons, Traditional Dressing

### MIXED MARKET GREENS 8

with Candied Walnuts, Feta Cheese, Cranberry Vinaigrette Dressing

### MEDJOO DATE SALAD 9.5

Pitted Medjool Dates with Goat Cheese, Baby Arugula, Candied Walnuts, & Fig Smear

### SPINACH CHICKEN WALDORF SALAD 14

Spit-Roasted Chicken, Chopped Spinach, & Mixed Greens, Apples, Avocado, Grapes, Eggs, White Cheddar Cheese, Dates, Candied Walnuts, & Dressed with White Onion Vinaigrette

## SPECIALTIES OF THE HOUSE

### SUGAR-CURED DUCK BREAST\* 27

with Onion Jam, Sour Cherry Mustard, Little Cabbages

### DOUBLE-CUT PORK CHOP 26.5

Wood Grilled, Smoked Acorn Squash Purée, Poblano Chutney, Maple Grain-Mustard Glaze

### ROARING FORK "BIG ASS" BURGER\* 14.5

Poblano Pepper, Cheddar, Smoked Pepper Bacon, Lettuce, Tomato, Onions, Pickles, French Fries

### BLACKENED REDFISH\* 23

with Whole Grain Pilaf, Smoked Tomatoes, Chipotle Tabasco Lemon Butter

### GRILLED FISH TACOS\* 19

Served on Corn Tortillas with Guacamole, Corn Pico, Remoulade, Salsa Verde

### SPIT-ROASTED HALF CHICKEN 17.5

with Green Beans, Corn Bread Stuffing, Roasted Garlic Jus

### BONELESS BUTTERMILK-FRIED CHICKEN 17

with Mashed Potatoes & Peppercorn Gravy

### SLOW-ROASTED PORK SHOULDER CARNITAS 18

with Black Beans & Fresh Hot Buttered Flour Tortillas

### CEDAR-PLANKED SALMON\* 22.75

Wood Oven Roasted with Teriyaki BBQ & Chilled Green Bean Salad

### RAINBOW TROUT\* 23

Sautéed with Roasted Almonds, Capers, Brown Butter, Green Beans

### BACON-WRAPPED PORK TENDERLOIN\* 22.5

with White Falls Mill Cheese Grits & Mexican Street Corn

### BRAISED BEEF SHORT RIBS 27.5

with Horseradish Mashed Potatoes, & Tomato Jam

## WOOD FIRED STEAKS

CENTER CUT 8 OUNCE FILET MIGNON 38

BONE IN 22 OUNCE RIBEYE 46

CENTER CUT 16 OUNCE NEW YORK STRIP 46

## ROARING SIDES

MEXICAN STREET CORN 7

GREEN CHILI MAC & CHEESE 8

SAUTEED ASPARAGUS 8

SAUTEED SPINACH & ONION 7

YUKON MASHED POTATOES 7

QUINOA AND LENTILS 8

BRUSSEL SPROUT LEAVES 7

LOGAN TURNPIKE MILL STONE GROUND GRITS 7

TWICE BAKED POTATO 8

WE ARE HAPPY TO ACCOMMODATE YOUR SPECIAL EVENT OR LARGE PARTY

\*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.