



## BITES

To Share Or Not To Share

<b>SALT &amp; PEPPER SHRIMP</b>	<b>11</b>
Garlic   Chiles   Scallions   Lime   Spicy Mustard Dipping Sauce	
<b>BRUSSELS SPROUTS</b>	<b>13</b>
Caramelized Onion   Bacon   Dried Cranberries   Sweet N Spicy Korean Sauce	
<b>BURATTA ON TOAST</b>	<b>12</b>
Blistered Heirloom Tomatoes   Basil Oil   Balsamic   Arugula Sea Salt   Cracked Pepper	
<b>SHRIMP CEVICHE</b>	<b>16</b>
Avocado   Pico   Cilantro   Lime   Tortilla Chips   Tajin	
<b>STICKY CAULIFLOWER BITES</b>	<b>10</b>
Sesame-Chili Sauce   Wonton strips   Scallions	
<b>MILLIONAIRE BACON SLABS</b>	<b>14</b>
Sorghum Glaze   Cracked Pepper   Scallions	
<b>TUNA POKE*</b>	<b>18</b>
Slaw   Quinoa   Radish   Cucumber   Avocado   Edamame Wontons   Ponzu Dressing   Togarashi   Sesame Seeds	
<b>SMOKED BACON DIP</b>	<b>14</b>
Swiss & Havarti   Caramelized Onions   Scallions   Chips	
<b>TODAY'S SOUP</b>	
Cup   3   Bowl   5	

## FARMER'S MARKET

Artisanal Salads

<b>ICEBERG BABIES</b>	<b>13</b>
Bacon   Blue Cheese   Tomato   Scallions   Pickled Onion   Everything Spice   Creamy Ranch	
<b>CAESAR SALAD*</b>	<b>12</b>
Romaine & Kale   Pecorino Parmesan   Cracked Pepper   Grilled Crostini	
<b>COBB SALAD</b>	<b>14</b>
Greens   Bacon   Egg   Tomato   Blue Cheese   Cucumber   Green Onions   Avocado   Croutons   Sherry Vinaigrette	
<b>ENHANCE YOUR SALAD</b>	
Grilled Chicken   4   Fried Chicken   6   Shrimp   7   Salmon*   9	

## SOMETHING DIFFERENT

<b>SPECIAL # 1</b>	<b>15</b>
Description	
<b>SPECIAL # 2</b>	<b>12</b>
Description	
<b>SPECIAL # 3</b>	<b>12</b>
Description	
<b>DESSERT SPECIAL</b>	<b>12</b>

## HANDHELDS

Hand Crafted

<b>CRISPY CHICKEN SANDWICH</b>	<b>14</b>
Havarti Cheese   Slaw   Beefsteak Tomato   Lettuce   Honey Mustard   Brioche Bun	
<b>BOLLITO DI MANZO ITALIANO</b>	<b>16</b>
Slow Cooked Beef   Salsa Verde   Roasted Pepper & Onion Relish   Buffalo Mozzarella   Ciabatta   Au Jus	
<b>4 BRIDGES BURGER*</b>	<b>13</b>
Hickory Seasoned   Brisket & Short Rib Blend   Cheddar Cheese   Lettuce   Tomato   Red Onion   Pickle   Brioche Bun	
<b>BLACKENED FISH TACOS</b>	<b>15</b>
Cajun Spiced Cod   Slaw   Pico   Crema   Lime   Pickled Red Onions   Flour Tortillas	

## NEAPOLITAN STYLE PIZZA

Club Made 10" Pies   Cauliflower Crust +2	
<b>THE SAN MARZANO</b>	<b>14</b>
Italian Tomatoes   Fresh Buffalo Mozzarella   Pesto   Olive Oil Balsamic Glaze	
<b>FARMERS MARKET</b>	<b>13</b>
Crimini Mushrooms   Onions   Peppers   Buffalo Mozzarella Tomatoes   Castelvetro Olives   Arugula   Balsamic Glaze	
<b>3 PIGS PIE</b>	<b>17</b>
Pepperoni   Italian Sausage   Prosciutto   Mozzarella   Tomato Sauce	

## HOOK, RANCH & SUCH

Choice of Caesar Or House Salad	
<b>44 FARMS STEAK &amp; FRITES</b>	<b>27</b>
Sea Salt & Cracked Pepper Seasoned   Parmesan Butter Truffle Fries	
<b>JERK CHICKEN</b>	<b>22</b>
Crispy Skinned 1/2 Chicken   Cajun Spice   Mojo Sauce Lime   Grilled Broccolini	
<b>SEARED FAROE ISLAND SALMON</b>	<b>26</b>
Cannellini Beans   Roasted Heirloom Tomatoes   Garlic Spinach   White Wine   Butter   Charred Lemon	
<b>RG CHICKEN TENDERS</b>	<b>16</b>
Buttermilk Brined   Hand-Breaded   Creamy Ranch   Honey Mustard   Fresh Cut Fries	
<b>PASTA VERDE</b>	<b>19</b>
Spring Pesto   Bucatini Pasta   Castelvetro Olives Broccolini   Parmesan   Herb Crumble Add Grilled Chicken   5   Shrimp   7   Salmon *   9   Steak*   9	
<b>BERKSHIRE PORK CHOP</b>	<b>24</b>
Grilled   Maple Bacon Onion Jam   Herb Roasted Fingerlings	

## SIDES

FRESH CUT FRIES 4	ROASTED FINGERLINGS 5
SARATOGA BBQ CHIPS 4	TODAY'S VEGETABLE 5
CHARRED BROCCOLINI 5	SWEET POTATO FRIES 4
WILD RICE 4	SEASONAL FRUIT CUP 5
TRUFFLE FRIES 9	

\*Consuming raw, cooked to order or undercooked meat, poultry, shellfish, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if you have any dietary requirements or food allergies.



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## BEER

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### BOTTLED BEER

Coors Light	4	Corona Light	5
Blue Moon Belgian White	5	White Claw Hard Seltzer	5
High Noon	5	Corona Extra	5
Miller Lite	4	Voodoo Ranger Juicy Haze IPA	5
New Belgium Fat Tire Belgian White	5	Modelo Especial	5

### DRAFT BEER

Goose Island 332	7	Sonder Divet	7
Leinenkugels	7	Miller Lite	6
Truth IPA	7	Gamma Bomb	7

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## SIGNATURE COCKTAILS

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<b>PATRON MARGARITA</b> 12 Patron Silver   Gran Marnier   Lime juice	<b>SVEDKA BLOODY MARY</b> 12 Lemon Juice   Horseradish   Tabasco   Worcestershire	<b>YELLOWSTONE OLD FASHIONED</b> 12 Yellowstone Bourbon   Luxardo Cherries Orange   Cane Sugar   Angostura Bitters
<b>MAKER'S MARK MANHATTAN</b> 12 Sweet Vermouth   Angostura Bitters	<b>DIRTY TANQUERAY MARTINI</b> 12 Olive Juice   Dry Vermouth	<b>WHEATLEY RASPBERRY LEMONADE</b> 12 Wheatley Vodka   Lemonade   Raspberry
<b>HERRADURA RANCH WATER</b> 12 Herradura Tequila   Topo Chico   Lime Tajin	<b>NEW AMSTERDAM NEGRONI</b> 12 New Amsterdam Gin   Campari   Sweet Vermouth	<b>TITO'S AMERICAN MULE</b> 12 Ginger Beer   Lime   Mint

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## WINE

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<b>THE DREAMING TREE</b> 2 Rosé	<b>CANYON ROAD</b> 1 2 Pinot Grigio	<b>KIM CRAWFORD</b> 1 2 Sauvignon Blanc
<b>MEIOMI</b> 2 Rosé	<b>RUFFINO AQUA DI VENUS</b> 2 Pinot Grigio	<b>FREI BROTHERS</b> 1 2 Merlot
<b>CANYON ROAD</b> 1 2 Chardonnay	<b>J VINEYARDS</b> 2 Pinot Gris	<b>CANYON ROAD</b> 1 2 Cabernet Sauvignon
<b>TALBOTT KALI HART</b> 1 2 Chardonnay	<b>MEIOMI</b> 2 Pinot Noir	<b>MY FAVORITE NEIGHBOR</b> 2 Cabernet
<b>SIMI SONOMA</b> 2 Chardonnay	<b>ESTANCIA</b> 1 2 Pinot Noir	<b>FRANCISCAN</b> 1 2 Cabernet Sauvignon
	<b>UNSHACKLED</b> 2 Sauvignon Blanc	<b>HARVEY &amp; HARRIET</b> 2 Blend
		<b>LOCATIONS CA</b> 1 2 Blend