

cups & bowls

cup \$4 / bowl \$9

farmstead chili 🌿 GF

ground local elk, kobe, angus, pork & lamb
blended w/ 3 chiles & root vegetables

moroccan chili 🌿 ☺ GF

our 15 vegetable chili w/ north african spices

lobster bisque

topped w/ blue corn croutons

big easy gumbo 🌿

w/ chicken, shrimp & andouille sausage, served
over steamed white rice

salads

small mixed greens ☺ GF \$5

w/ grape tomato, cucumber & carrot
dressing choices: balsamic vinaigrette, thai
vinaigrette, ranch or creamy caesar

small caesar ☺ \$6

romaine lettuce, creamy caesar dressing,
pecorino romano cheese & blue corn croutons
w/ **grilled chicken, grilled tofu or falafel** add \$3

greek cobb ☺ \$10

romaine lettuce w/ feta cheese, sundried tomato,
carrot, cucumber, couscous, green olive, grilled
herb flatbread & balsamic vinaigrette dressing

thai chicken \$11

grilled chicken w/ marinated bell pepper, carrot,
napa & red cabbage, scallion & cilantro, served
over mixed greens w/ thai-vinaigrette

calamari caesar \$12

a large caesar topped w/ fried calamari, grape
tomato & blue corn croutons

grilled steak \$13

a large salad w/ romaine, blue corn croutons,
sundried tomato, crumbled bleu cheese,
tumbleweed onion & balsamic vinaigrette

sides \$3.5 served separately

coleslaw ☺ GF

java slaw ☺

thin cut fries

sweet potato fries

red beans & rice ☺ GF

mashed potatoes ☺ GF

🌿 spicy

☺ **vegetarian** (ask your server for vegan options)

GF **gluten free** (ask your server for alternative gluten free options) **gluten free burger rolls can be substituted for 75¢**

small plates

corn tortilla chips \$3

w/ pico de gallo ☺ add \$2

w/ guacamole ☺ add \$3

blue corn bread ☺ \$2/piece

grilled & served w/ local maple butter

roasted garlic hummus ☺ \$7

served w/ herb flatbread

everything pretzels ☺ \$5

2 hot soft pretzels, seasoned like the bagel, served
w/ creole mustard

sweet fire 🌿 GF \$11

andouille sausage marinated w/ brown sugar &
molasses, roasted & served w/ creole mustard

flatbread pizza ☺ \$11

topped w/ white truffle oil, local mushrooms, italian
cheese & fresh basil

waffle cut sweet potato chips \$8

tossed w/ fresh rosemary & kosher salt, served w/
sriracha tomato ketchup

platters

grilled margherita pizza ☺ \$9

w/ plum tomato sauce, mozzarella, provolone,
asiago & pecorino-romano cheese, topped w/ fresh
basil chiffonade

fried calamari \$13

w/ pickled banana peppers, served w/ chipotle aioli

nacho fondue 🌿 \$11

a layered dip of corn salsa, farmstead chili,
cheddar-jack cheese, pico de gallo, shredded
lettuce, sour cream & guacamole, served w/ corn
tortilla chips

mediterranean platter ☺ \$13

hummus, couscous, pickled bean, falafel, feta,
olive, sundried tomato, tzaziki & herb-flatbread

hothouse fondue 🌿 \$11

a layered dip of corn salsa, moroccan chili,
cheddar-jack cheese, pico de gallo, shredded
lettuce, sour cream & guacamole served w/ corn
tortilla chips

truffle fries \$8

thin cut fries tossed w/ white truffle oil & pecorino-
romano cheese, served w/ lemon-herb aioli

burgers (served w/ a choice of side)

cheddar burger \$10

black angus topped w/ nys cheddar cheese

bentley burger \$11

black angus topped w/ nys cheddar, chipotle mayo, pickle, onion, lettuce & tomato

chili-cheddar burger \$12

black angus topped w/ farmstead chili & nys cheddar

tumbleweed burger \$11

bbq basted black angus topped w/ smoked gouda cheese, tumbleweed onion & chipotle mayo

kobe burger \$13

local grass fed wagyu beef served w/ lettuce & tomato

elk burger \$13

w/ sautéed local mushrooms & swiss cheese

spicy pig burger 🌿 \$10

ground pork burger w/ bacon, nys cheddar, spicy chile-garlic sauce, lettuce & tomato

veggie burger 😊 \$10

made w/ black bean, oat, corn, bell pepper, sundried tomato, celery, carrot & onion, topped w/ lettuce, tomato & guacamole

sandwiches (served w/ a choice of side)

falafel flatbread 😊 \$9

w/ hummus, feta cheese, lettuce, tomato, cucumber & tzatziki

grilled tofu flatbread 😊 \$9

w/ carrot, couscous, lettuce, tomato & lemon aioli

feta chicken flatbread \$9

rolled w/ grilled chicken, feta cheese, tomato & caesar dressed romaine

philly turkey po'boy \$10

shaved roast turkey, pepper, onion, chipotle mayo & italian cheeses

andouille po'boy 🌿 \$9

grilled cajun sausage w/ smoked gouda cheese, creole mustard & tumbleweed onion

tblt wrap \$10

shaved roast turkey, bacon, lettuce, tomato, cheddar-jack cheese & ranch dressing wrapped in a grilled flour tortilla

fish tacos \$11

2 soft flour tortillas w/ grilled tilapia fillet, sour cream, java vegetables, cheddar-jack & pico de gallo

large plates

prime cut MP

free range & grass fed local specialty meats prepared to chef's choice

roasted pasta siena 😊 \$12

shell pasta roasted in a cheesy vodka sauce

w/ grilled chicken add \$3

bayou catfish burrito \$15

w/ lettuce, tomato, cheddar-jack & chipotle mayo in a soft flour tortilla, topped w/ creole sauce, served w/ red beans & rice & our moca-heti

tilapia amandine \$17

sautéed fillet w/ slivered almond, served w/ red beans & jambalaya

cajun fried chicken \$16

seasoned 4 piece served w/ red beans & rice

shrimp nola 🌿 \$15

spiral pasta & shrimp in a louisiana style tomato-cream sauce

jambalaya 🌿 \$14

a flavorful rice dish w/ shrimp, chicken, andouille sausage & smoked ham seasoned w/ a blend of cajun herbs & spices, topped w/ our authentic creole sauce

big mamou 🌿 \$15

includes: jambalaya, big easy gumbo, shrimp nola & blue corn bread

fajitas (a sizzle platter w/ soft flour tortillas, guacamole, sour cream, pico de gallo & shredded lettuce)

sweet fire 🌿 \$17

marinated andouille sausage w/ grilled onion, bell pepper & cheddar-jack cheese

chicken breast \$15

citrus/soy marinated breast w/ grilled onion, bell pepper & cheddar-jack cheese

sirloin steak \$17

grilled steak w/ grilled & fried onion, mushroom & italian cheese

tofu & mushroom 😊 \$15

grilled tofu & local mushrooms w/ carrot, onion, pepper & italian cheese