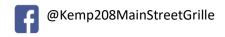


Originally built in 1918 our old house has been home to dining establishments for more than 30 years. With original wood work, humble beginnings, and large amounts of history this building is the perfect atmosphere for our casual American cuisine. We are proud to carve out our history on this historic building with you today, and to say....

Welcome to our house





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**KEMP 208** 

vinaigrette | 9

PEAR SALAD

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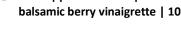
**BEET SALAD** beets | pickled onion | dried cherries | radish | mixed greens | pecans |

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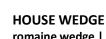
















# UPGRADE | chicken breast + 6.5 | faroe Island salmon+ 9.5 | steak + 10 | grilled garlic shrimp+ 8

**HOUSEMADE NAAN BREAD | 10** 

green onion | balsamic drizzle | 10

spiced caramel apple vinaigrette | 10

served with herb butter

spinach dip | +5 giardiniera +3

CRAB CAKES: Thai curry sauce | apple slaw | 18

BARBECUE MAC AND CHEESE: crispy onions | bacon | 10

tossed with burrata cheese served over garlic bread | 18

BURRATA SHRIMP: onion | garlic | sun dried tomatoes | arugula |

pears | pepitas | red onion | bacon | cranberry | mixed greens |

BACON AND BLEU CHEESE ROASTED POTATOES: bacon | bleu cheese |

ROASTED ACORN SQUASH: cranberry jam | bacon | caramelized onion | 10

arugula | candied walnuts | sun dried cranberries | apples | tossed in lemon herb

CHARCUTTRE: 2 meat and 2 cheese selection with crackers + traditional garnish - 18

**HOUSE MADE SOUP | 6** 

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## **COWBOY BURGER**

cowboy rub | pepperjack cheese | bacon | tomato | onion | BBQ sauce | choice of side | 15 BURGER SIDES | roasted Brussels sprouts | fingerling potatoes | Brussels sprouts + potatoes

featured soup +2 | salad choice +2 | Lillie Q's Kettle Chips +2

#### **BONE IN CHICKEN BREAST**

rosemary dijon rub | rosemary garlic potatoes | asparagus |

finished with basil pesto and burrata cheese | 26

### **BONE IN 12 OZ PORK CHOP**

brussels | cranberry jam | rice | 32

### **BISON TACOS**

Spanish sweet heat braised bison | rice | house pickled vegetables sour cream |

shredded cheddar | flour tortillas | 29

#### **FAROE ISLAND SALMON**

micro green salad (pistachio, pickled onion, fennel) | green beans |

Mediterranean couscous | 29

#### **GRILLED MAHI MAHI**

smashed sweet potatoes | asparagus | citrus orange butter sauce | 35

#### **PASTA ALFREDO**

sun dried tomatoes | artichoke | fresh herbs | garlic cream sauce | 22

UPGRADE | fresh parmesan cheese +2.00 | chicken breast + 6.50 | faroe Island salmon+ 9.5 |

steak + 10 | sauteed garlic shrimp+ 8

#### HAND CUT STEAKS

rosemary garlic potatoes | asparagus | herb whipped butter |

beef tenderloin-seven ounce | 40

ribeye- fourteen ounce | 35

t-bone- twenty ounce | 47

dry aged, bone in, ribeye-eighteen ounce | MP

ADDITIONS: cowboy crust + 2 | herb demi +4

toasted gouda cheese +3 | bleu cheese crust + 5

sauteed mushrooms+ 5| foie gras +12 | fresh pesto +3