

LUNCH

MONDAY – FRIDAY
11:30AM TO 4PM

SATURDAY & SUNDAY
12PM TO 4PM

STARTERS

WHITE CHEDDAR & KALE QUESO 10
with warm lavosh & tortilla chips

CHARRED RAINBOW CARROTS G 10
marinated in garlic, sriracha, and maple syrup, with arugula and dill yogurt sauce

GUACAMOLE G 09
avocados, jalapeños, onions, tomatoes, and cilantro served with warm tortilla chips

ANGRY CHEF'S CALAMARI 11
crispy calamari and peppers, served with warm bread

CRISPY BRIE 12
panko breaded brie deep fried and served with raspberry basil jam

SHISHITO PEPPERS G 08
fried shishito peppers with lemon, crushed almonds, and parmesan cheese

CHORIZO STUFFED DATES G 12
wrapped in smoked bacon with a piquillo pepper sauce

POLENTA FRIES 07
crispy parmesan polenta, garlic aioli, spicy tomato sauce



SOUPS + SALADS

CHICKEN SALAD 14
served with ciabatta bread, cantaloupe, red peppers & grape tomatoes

WRIGHTWOOD 13
pulled chicken, citrus vinaigrette, tomatoes, raisins, avocado, goat cheese, corn, scallions, red peppers, almonds, cornbread croutons

BRUSSELS SPROUT G 11
lightly blanched sprouts, bacon, almonds, tomatoes, rehydrated blueberries, zamorano cheese, lemon vinaigrette

GREEK G 13
creamy oregano dressing, romaine, kalamata olives, cucumbers, green peppers, red onion, sweet tomatoes, feta cheese

SOUP + SALAD COMBO G 11
cup of soup served with our house salad (wrightwood +\$4)

*add chicken (\$3)

SIGNATURE ENTREES

CARNITAS TACOS G 16
guacamole, cilantro cream, citrus coleslaw, pumpkin seeds with warm tortilla chips

TONY B'S RIGATONI 15
rigatoni gigante pasta, sausage, peas, tomato cream sauce

ROASTED HALF CHICKEN G 16
confit potatoes, chimichurri

MARYLAND STYLE CRAB CAKE 15
jumbo lump meat with creole dipping sauce & french fries

BISTRO BURGER 14
fresh ground chuck, caramelized onions, smokehouse bacon and white cheddar on a pretzel roll

SALMON FILET G 21
salmon with seasoned tomatoes & cheesy asparagus, with a side of tartar sauce

LONG ISLAND STEAK G 24
rubbed in peppercorns with a burnt orange and mushroom reduction served with frites and asparagus

Signature Sliders

+ side or a farmers market salad for \$3

CAROLINA PORK 09
carolina style pulled pork with cilantro coleslaw

FILET DUO 14
mini filet sandwiches, blue cheese, caramelized onions

SALMON 14
pan fried salmon with lemon aoli, tomato, bacon, arugula

COMBO PLATE 14
select 2 of your favorite sliders + choice of a side

PANINIS

HAM & CHEESE 12
bone in ham, white cheddar, apple butter

AMAZING VEGGIE 12
cucumber, roasted mushrooms, peppers, fontina, avocado, chipotle mayo

D.O.C. CUBAN 12
bone in ham, carnitas, dill pickle, swiss cheese, mayo & yellow mustard

THE GREATEST GRILLED CHEESE 10
new york cheddar, gruyere and fontina substitute cream of tomato soup for +3.00

served with choice of side or farmers market salad

FLATBREADS

THE SONOMA 11
kale queso, roasted red peppers, artichokes, pumpkin seeds, herb mix, topped with mozzarella and feta

SPICE TRAIL 13
spicy tomato, Garam masala tossed chicken, oven dried tomatoes, roasted shishito peppers, mozzarella, fontina, manchego

BRIE AND APPLE 11
brie, fontina and apricot merlot jam, add prosciutto for +2.00

BRUSSELS SPROUT 12
blanched brussels sprouts, lemon vinaigrette, bacon, garlic cream, caramelized onions, fontina cheese

SIDES

SAUTÉED SPINACH G 04

FRENCH FRIES G 04

ROASTED ASPARAGUS G 05

APPLEWOOD BACON POTATO CAKES 05

CILANTRO COLESLAW G 04

G = GLUTEN SENSITIVE

We are sensitive to food allergies, please advise your server if any exist. 10.2018



The Butchers Plate

our infamous selection of artisan meats, cheeses and signature bruschetta

— SMALL —
BUTCHERS PLATTER
select 4 items from below
16

— LARGE —
BUTCHERS PLATTER
select 8 items from below
28

CHEESE

served with housemade jam and crispy lavosh

YARRA VALLEY MARINATED FETA 04

Cow - creamy cow feta with fresh herbs, garlic and sea salt

BRIE 04

Cow - France — soft and creamy with full, mellow flavor and a rich aroma

KICKAPOO 04

Cow - Illinois — semi hard cheese made from raw milk with a buttery and sharp finish

GRUMPY GOAT 04

Goat - Wisconsin — bold, semi-hard, but still creamy, cellar-aged over 1 year for an audacious robust flavor

RED ROCK 05

Cow - Wisconsin — sharp cave aged cheddar with blue veins giving the cheese an earthy note

BARELY BUZZED 05

Cow - New Jersey — espresso and lavender hand-rubbed cheese with subtle notes of butterscotch and caramel

HERKIMER WHITE CHEDDAR 04

Cow - New York — sharp cheddar with a straw colored interior, firm but slightly crumbly

VERMILLION RIVER 05

Cow - Illinois — firm and tangy with gentle notes of bleu

SAINTE ANDRE 05

Cow - France — velvety, soft and smooth, pale butter yellow in color with flavors that are rich, hints of mushrooms and almonds

COMTE GRUYERE 04

Cow - France — cave aged swiss, nutty with a toffee like aftertaste

OLD AMSTERDAM 06

Cow - Holland — sweet in flavor with caramel and toasty notes and a long, balanced finish

HOOK'S 5 YEAR AGED CHEDDAR 05

Cow - Wisconsin — rich, complex, creamy, smooth, a pleasing tang and a touch of bite

IBERICO ENTREPINARES 05

Goat/Sheep/Cow - Spain — 4 month aged 3 milk cheese, balanced and nutty with a hint of acidity

CREAMY ZAMORANO 04

Sheep - Spain — firm, 12month aged, very creamy, sweet, savory, with a hint of piquancy

BRUSCHETTA

warm toasted bread with one of the following toppings \$4.00 ea.

BRIE & APPLE WITH JAM

creamy brie, granny smith apples, almonds, apricot merlot jam

RICOTTA PISTACHIO

fresh ricotta, toasted pistachio's, honey glaze

AVOCADO & CRISPY BACON

avocado spread, crispy bacon, green and piquillo peppers, shaved zamorano cheese

LUMP CRAB +02

lump crab, artichoke, lemon, aioli

MILANO & PEPPER

fresh sliced creminelli milano & roasted red peppers

TOMATO MOZZARELLA

sun dried tomatoes, fresh mozzarella, basil, olive oil

CURED MEATS

our meats are sliced thin with a hand crank berkel slicer and served with warm peasant bread

PÂTÉ FORESTIER 05

Pork/Chicken — New York — pork and chicken pate with mushrooms, dijon mustard

SOPPRESSATA 03

Pork - Italy — pork salami with paprika and red pepper

PROSCIUTTO DI PARMA 06

Pork - Parma, Italy — salt cured pork shoulder from the parma region

CREMINELLI MILANO 05

Pork - Utah — mild, tart, peppery, large format salumi with a fine texture

HOUSE CURED SALMON 04

Atlantic — salt cured with orange, dill, sugar and champagne

PORCINI SALAMI 05

Pork - Brooklyn, New York — pork sausage, naturally air-dried. made from a time honored recipe from the mountains of France, the inclusion of porcini mushroom makes this cured sausage a must have for any mushroom lover

NEUSKE'S SMOKED DUCK BREAST 05

Wisconsin — applewood smoked duck breast, sweet and delicious

CHORIZO CANTIMPALO 05

Pork - Spain — coarse ground Spanish pork sausage from Salamanca, flavored with pimenton and garlic

CREMINELLI CAPICOLA 05

Pork - Utah — cooked pork shoulder dry rubbed with the flavors of the Piedmont region: clove, juniper and rosemary

PLANNING A PARTY? WE HAVE THE PERFECT SPACE FOR YOUR...

CORPORATE MEETINGS/EVENTS, GRADUATION/BIRTHDAY CELEBRATION, ENGAGEMENT PARTY, BACHELORETTE PARTY, REHEARSAL DINNER, WEDDING /BABY SHOWER, ET CETERA...

packages starting as low as \$17 per person and no room rental fees!
for more information contact Mindy Shafer 773.480.3708 or mindy@4srg.com