

Lunch
11am-2pm

**Express
Lunch**

Cup of Soup and Daily Entrée 15.00

Monday

Red Wine Braised Short Ribs

Spinach Gnudi, Roasted Root Vegetable,
Battered Onions and Horsey Sauce

Tuesday

Fried Chicken

Crème Fraîche Biscuit, Tabasco Honey and Slaw

Wednesday

“American” Cheeseburger

Aged Gouda American Cheese, Roasted Tomato,
Bread and Butter Pickles and Fries

Thursday

Steak and Fries

Hanger Steak, Shoestring Fries and Chimichurri

Friday

Fish and Chips

Beer Battered Cod and Shoestring Fries

Starters

Minnesota Wild Rice 5.00
Ham, Aromatics and Cream

French Onion Soup 6.00
Gruyère and Croutons

Fried Brussels Sprouts 8.00
Shrimp, Vietnamese Vinaigrette
and Shaved Cabbage

Mixed Greens Salad 7.00
Tart Apple, Pepitas, Goat Cheese
and Apple Cider Vinaigrette

Baby Kale Salad 6.00
Golden Raisins, Toasted Almonds,
Feta and Red Wine Vinaigrette

Netherland Salad 12.00
Ham, Turkey, Tomato, Egg, Relish
and Maurice Dressing

Sandwiches

Reuben 11.00

Rye, Corned Beef, Kraut and Thousand Island

Crispy Fish 11.00

Naan, Tomato Aioli and Ginger Slaw

NP Burger 13.00

American Cheese, Melted Onions, Pickles, Tomato,
Shaved Lettuce and Fries

Grilled Chicken Sandwich 11.00

Pimento Cheese, Vinegar Slaw and Pickled Onions

Entrées

Cauliflower Pakora 12.00

Curry Braised Garbanzo Beans, Saffron Aioli
and Pickled Onions

Shrimp and Grits 15.00

“Fried” Grits, Tasso Ham, Arugula and Old Bay Aioli

Crab Cake 15.00

Grilled Lemon, Fried Capers and Rémoulade

Consuming raw or undercooked meat or seafood may increase your risk of food borne illness.

Wine

Sparkling

321	Sperone, Brut Prosecco Spumante, Italy, NV	13.00 glass
125	Moscato d'Asti - La Spinetta, Piedmont, Italy 2014	42.00
130	Brut - Wolf Blass, South Eastern Australia, NV	8.00/36.00
112	Brut - Drappier, Champagne, France, NV (375mL)	60.00
119	Brut - Veuve Clicquot "Yellow Label," Champagne, France NV	94.00
104	Brut Rosé - Billecart-Salmon, Champagne, France NV (375mL)	90.00

Whites

247	Chardonnay - Lioco, Sonoma, California 2014	42.00
304	Chardonnay - Macon - Lugny "Les Charmes" Burgundy, France 2014	12.00/48.00
258	Chardonnay - Neyers Vineyards, Carneros, California 2012	60.00
228	Sauvignon Blanc - Denis Jamain, Reuilly, Loire Valley, France 2013	40.00
281	Greywacke, Sauvignon Blanc, Marlborough, New Zealand, 2015	46.00
251	Muscadet - Domaine du Haut Bourg, Loire Valley, France 2014	36.00
302	Von Schleinitz, Riesling, Mosel, Germany, 2015	9.00/36.00
303	Pinot Grigio - Albola, Friuli, Italy 2014	9.00/36.00
288	Gruner Veltliner - Stadt Krems, Kremstal, Austria 2013	48.00
239	Lagar Da Condesa, Albarino, Rias Baixas, Spain, 2014	41.00

Reds

325	George Duboeuf, La Madone, Fleurie, Beaujolais, France, 2015	14.00/56.00
406	Pinot Noir - Au Bon Climat, Santa Barbara, California 2015	39.00
494	Pinot Noir - J. Christopher, Willamette Valley, Oregon 2012	60.00
312	Pinot Noir - Louis Latour, Marsannay, Burgundy, France 2014	13.00/52.00
311	Cabernet Franc - Couly-Dutheil, Chinon, Loire Valley, France 2014	48.00
314	Merlot Blend - Château La Freynelle, Bordeaux, France 2012	11.00/44.00
446	Cabernet Sauvignon - Obsidian Ridge, Red Hills Lake County, California 2013	60.00
490	Red Blend - Neyers Vineyards "Sage Canyon," California, 2014	54.00
310	Malbec - Catena "Vista Flores," Argentina 2013	10.00/40.00
469	Grgich Hills, Cabernet Sauvignon, Napa Valley, California 2013	117.00

Libations

Available 11am-2pm

Wines by the Glass

Chardonnay 5.00
 Alias, California 2012

White Blend 5.00
 Domaine de Pouy, Côtes de Gascogne, France 2013

Tempranillo Blend 5.00
 Vega, Rioja 2014

Red Blend 5.00
 Domaine Sainte Eugenie "Les Clos,"
 Languedoc, France 2012

Cocktails

Kir Royale 5.00
 Crème de Cassis, Champagne

Aperol Spritz:
An Italian Daytime Classic 5.00
 Aperol, Sparkling Wine, Club Soda

Mocktails

Mockingbird 4.00
 Fresh Basil, Agave, Grapefruit and Lemon Juices,
 Club Soda

Lost In Blue 4.00
 Fresh Blueberries, Mint, Lime Juice,
 Club Soda