

Greens

Served with your choice of dressing: Ranch, Italian, Blue Cheese, Caesar, Balsamic, Thousand Island or Champagne Vinaigrette



Classic Caesar Salad - \$14 (650 cal)

Bed of Romaine Lettuce, Parmesan Cheese, Croutons, & Caesar Dressing

Spring Berry Salad - \$14 (250 cal)

Arugula Spring Mix with Fresh Strawberries, Blueberries, Goat Cheese Crumbles and Candied Pecans-served with Balsamic Dressing

Mediterranean Salad - \$14 (500 cal)

Chopped Romaine Lettuce with Cucumber, Tomato, Red Onion, Kalamata Olives, Feta Cheese, Garbanzo Beans with Greek Dressing

House Salad - Full: \$8 or Half: \$4

Bed of Spring Mix, Tomatoes, Cucumber and Shredded Carrot with Choice of Dressing

Additional (4 oz)

Grilled Chicken - \$4 (180 cal)

Salmon - \$6 (120 cal)

Taste of Elsewhere

Falafel Farro Bowl - \$16 (Vegetarian) (1280 cal)

Falafel Bites on Base of Shredded Lettuce with Cabbage with Diced Tomatoes, Cucumbers, Crumbled Feta and Tzatziki

Red Curry Bowl - \$17 (800 cal)

Your choice of Diced Chicken or Crispy Tofu sauteed with Onion, Bell Pepper and Spinach served in Red Curry Sauce over White Rice

Halloumi and Lentil Bowl - \$16 (760 cal)

Lentil and Quinoa base with Zaatar Pickled Radish, Labneh, Mixed Olives, Fried Halloumi Cheese with Grilled Pita

Korean Fried Chicken Sandwich - \$16 (960 cal)

Fried Chicken tossed in Sweet Spicy Gojuchang Sauce, Kimchi, Fresh Shredded Cabbage, Korean BBQ Aioli with a side of Kimchi

* All dressings and desserts are house made using locally sourced ingredients. Please let your server know if you have any food allergies.

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

Pub Fare

Served with a side of Seasoned Fries or House Salad

Hornet Burger - \$14 (870 cal)

All Beef Patty, Cheddar Cheese, Garlic Aioli, Lettuce, Tomato, Pickle Chips on a Toasted Brioche Bun

Add Bacon - \$2 (20 cal)

Black Bean Burger - \$14 (640 cal)

Vegan Black Bean Patty with Chipotle Aioli, Avocado Spread, Lettuce, Tomato on a Toasted Brioche Bun. Vegan Bun Optional

Nashville Style Chicken Sandwich - \$17 (580 cal)

Hot Honey Glazed Fried Chicken Breast, Garlic Aioli, Cabbage Slaw with Pickle Chips on a Toasted Brioche Bun

Grilled Chicken Ciabatta Sandwich - \$17 (710 cal)

Grilled Chicken Breast with Mozzarella Cheese, Pesto Aioli, Arugula, Tomato on a Toasted Ciabatta Roll

BBQ Tri Tip Sandwich - \$15 (1420 cal)

Sliced Tri-Tip with Crispy Onions, Smoked Gouda, BBQ sauce with Horseradish Aioli on a Toasted French Roll

Oven Roasted Turkey Sandwich - \$15 (880 cal)

Sliced Turkey, Thick Cut Bacon, Arugula, Tomato, Cranberry Spread on Toasted Sourdough, Garlic Aioli

Fish and Chips - \$18 (1030 cal)

Battered Cod Filets served with House Made Tartar, Malt Vinegar, Lemon Wedge and Coleslaw

Soup | Cup \$ 4 Bowl \$7

Beverages

Tea - \$3

Iced Tea, Raspberry Iced Tea, Hot Tea

Coffee - \$3

Fountain Beverages - \$3

Pepsi, Pepsi Zero, Dr. Pepper, Mountain Dew, Mug Root Beer, Sierra Mist, & Tropicana Lemonade

Wine & Beer - \$8

Ask your server about our seasonal wine and beer selections

