

### DRINKS

ESPRESSO \$5

LATTE \$8

MIMOSA \$14

BLOODY MARY \$15

CAPPUCCINO \$7

MOCHA \$8

BELLINI \$14

ESPRESSO MARTINI \$18

### STARTERS

**BEEF CHILI \$17** (GF)

Crispy Corn Chips, Creme Fraiche, Cheddar

**CRISPY BRUSSELS SPROUTS \$14** (GF, V)

Maple, Sriracha, Black Sesame

**KALE CAESAR \$15** (VG)

Housemade Caesar, Brioche Crouton, Shaved Parmesan

Add Grilled Chicken \$10, Grilled Shrimp \$12

**BURRATA \$18** (VG)

Wildflower Honey, Grilled Country Bread

**POLENTA BITES \$14** (VG)

Sambal Aioli, Aged Grana

**GUACAMOLE & CHIPS \$18** (GF, V)

Crispy Corn Tortilla Chips

### WOOD OVEN PIZZA

**NEAPOLITAN \$19** (VG)

San Marzano Tomato Sauce, Fresh Mozzarella, Basil

**WHITE TRUFFLE \$23** (VG)

White Truffle Oil Over Fontina And Mozzarella Cheese With Organic

Wild Arugula & Fresh Lemon Zest

**PEPPERONI \$21**

Ezzo Crispy Cup Italian Pepperoni, San Marzano Tomato Sauce,

Fresh Basil & Mozzarella

### ENTREES

**LINCOLN LOG FRENCH TOAST \$17** (VG)

Berry Compote, Local Maple Syrup

**FRENCH ONION GRILLED CHEESE \$16**

Smoked Mozzarella, Balsamic, Fries

**CRISPY CHICKEN SANDWICH \$26**

Guacamole, Herb Aioli, Pickled Red Onion, Radicchio, Potato Crisps

**LOBSTER ROLL \$38**

Cold Water Maine Lobster, Toasted Bun, Potato Crisps

**TUNA BLT \$27** (DF)

Ahi Tuna, Applewood Bacon, Bibb Lettuce, Heirloom Tomato,

Wasabi Mayo, Mesclun Greens

**SMOKED SALMON AVOCADO TOAST \$20**

Scrambled Eggs, Red Onion, Capers, Everything Seasoning

**QUICHE OF THE DAY \$17**

Mesclun Greens, Seasonal Vegetables

**HUEVOS RANCHEROS BREAKFAST BURRITO \$17** (VG)

Queso, Black Beans, Tomatoes, Guacamole, Mesclun Greens

**KOREAN PULLED PORK BAO BUNS \$22** (DF)

Cabbage Slaw, Cool Noodle Salad, Kimchi

**VALLEY ROCK BURGER \$22**

Brioche Bun, Lettuce, Tomato & Sauteed Onions, Fries. American or

Gruyere. Side Of Guacamole \$4, Applewood Bacon \$5

**VEGGIE BURGER \$19** (VG)

Beyond Burger, Brioche Bun, Lettuce, Tomato & Sauteed Onions,

Fries. Side Of Guacamole \$4, Applewood Bacon \$5

### SIDES

**MAPLE GLAZED THICK CUT BACON \$12** (DF, GF)

**GRILLED CHICKEN APPLE SAUSAGE \$12** (GF, DF)

**VALLEY ROCK POTATOES \$11** (V)

Crispy Fingerlings, Herb Sea Salt, Ketchup

**TRUFFLE FRIES \$13** (GF, VG)

Truffle Ketchup, Aged Grana

### DESSERTS \$15

**DONUT HOLES** (VG)

Chocolate & Salted Caramel

**POT DE CREME** (GF, VG)

Whipped Cream

**BERRIES & CREAM** (GF, VG)

Whipped Cream

03/10/2023

Parties of 8 or more will be subject to 20% gratuity  
 V- vegan, VG - vegetarian, GF - gluten free, DF - dairy free