

Soups and Salads*add Chicken –\$4, Shrimp–\$5,**Salmon–\$7, or Steak–\$7 to any salad***Shaved Brussels Sprouts Salad**

with roasted cauliflower, shredded carrots, red peppers, toasted pecans, and bacon with a white wine vinaigrette \$9

Asian Vegetable Salad

blend of romaine and red cabbage, chopped broccoli, shredded carrot, cucumber, diced red pepper, edamame, cilantro, and cashews in a citrus ginger miso vinaigrette \$9

Herbie's House Salad

romaine, bacon, tomato, red onion, avocado, wonton, and basil buttermilk \$9

Caesar

romaine, parmesan, and croutons \$8

Seasonal Mixed Greens

heritage blend greens, roasted beets, goat cheese, spiced walnuts, pickled red onions, and honey-Dijon vinaigrette \$9

French Onion Soup

crostini, gruyère cheese \$7

Soup of the Day

cup \$4 bowl \$7

Sandwiches and Burgers*served with a choice of fries, mixed greens, or quinoa salad***Herbie's Burger**

blended ground beef, smoked paprika goat cheese, peppered-bacon, lettuce, tomato, and onion \$12

Bison Burger

Sayersbrook ground bison, Yorkshire mayo, shallot jam, lettuce, tomato, and onion \$16

Smoked Brisket Grilled Cheese

house-smoked brisket, cheddar and Swiss cheese, caramelized onions, and garlic aioli on brioche \$11

Roasted Beet Reuben

roasted beets, Swiss cheese, house-made sauerkraut, and Russian dressing on toasted rye \$9

Braised Short Rib Hoagie

braised beef short rib, tobacco onions, fontina cheese, and chipotle aioli on toasted French bread \$14

BLTM

bacon, arugula, tomato jam, and mozzarella griddled on country white bread \$10

Duck Confit Taco

peanut and cashew satay, sweet pepper jelly, pepperjack cheese melted together in a corn tortilla \$14

👉 Entrées 👈**Shrimp Pesto Pasta**

sun-dried tomato linguini, walnut basil pesto, feta, cherry tomato, and sautéed shrimp \$12

Bouillabaisse

mussels, shrimp, bay scallops, and Chef's selection of fish cooked with butter, garlic, white wine, and a tomato-saffron broth \$16

Shrimp and Grits

Tasso ham, mushroom, green onion, brandy veal demi-glace, truffled-grits, and buttermilk fried leeks \$15

Steak Frites

red wine demi-glace \$20

Vegetable Lasagna

squash, zucchini, spinach, ricotta, mozzarella, mascarpone, marinara \$19

Roasted Chicken

skin-on roasted chicken breast, shaved Brussels sprouts, grilled bread, pan jus \$20

BBQ Spice Salmon

blackened seared salmon, quinoa salad, vegetable medley, Chinese mustard \$20

*Consuming raw or undercooked eggs, seafood, shellfish, or meat can increase your risk of food-borne illness.***👉 Desserts 👈**

Flourless Chocolate Torte \$7 • Blood Orange Cheesecake \$9

Battle Creek Crème Brûlée \$8 • Bar of the Day \$1 • Cookie \$1