



# DINNER MENU

## APPETIZERS

**Butternut Squash Soup** roasted pumpkin seeds, carrot, onion, nutmeg, fresh tarragon, heavy cream 13

**Burrata Salad** Truffled Burrata, heirloom tomatoes, arugula, balsamic reduction, basil, olive oil 17

**Rainbow Beet Salad** rainbow beets, arugula, candied walnuts, ricotta, balsamic vinaigrette and olive oil 14 add grilled chicken +5 add smoked salmon +5

**Endive Salad** red and yellow endives, arugula, candied walnuts, gorgonzola, citrus vinaigrette 14 add grilled chicken +5 add smoked salmon +5

**Kale Salad** kale, farro, cranberries, roasted squash, manchego, garlic balsamic 14 add grilled chicken +5 add smoked salmon +5

**Herb Steamed Mussels** garlic, onions, tomatoes, white wine, bacon, oregano, chives, chili flakes 20

**Galactic Nachos** pepper jack, pico de gallo, guac, corn & black bean salsa, pickled jalapeño, cilantro and garlic 19 extra guac +3: add grilled chicken +5

## SMALL PLATES

**Okra** fried, salt, pepper 9

**Shishito Peppers** fried, salt, pepper 9

**Truffle Fries** truffle oil, parmesan reggiano, parsley 11

**Guac & Pico de gallo, with chips** 15

**Fried Shrimp** garlic, jalapeno, honey, lime, chipotle mayo 15

**Popcorn Chicken** southern fried, chipotle aioli 12

**Smoked Salmon Crostini** sour cream, pickled onions, micro greens 12

**Artichoke Crostini** garlic, balsamic, Parmesan, shaved manchego 11

**Castello Tots** cheddar, chives, Idaho potatoes, chipotle aioli 13

## OYSTERS

half dozen 19

dozen 32

## CHEESE & CHARCUTERIE

**Mixed French Olives** 4

**A La Carte**

10/each, 3 for 26, 5 for 36

(comes with bread, jam and honey)

**Barely Buzzed** cow, lavender, espresso

**Glacier Point** cow, blue

**Manchego** sheep's milk

**Ciel de Chèvre** goat, fudgy, tangy

**Ewephoria** sheep's milk, salt, gouda

**Ruby Rouge** cow, gouda

**Brie Fermier** cow, soft

**Jerseyhoeve Schorren** 1yr cow, firm

**Truffled Burrata** cow +1

**Prosciutto** cured aged Italian ham

**Saucisson Sec** beef, lightly smoked, spices

**Finocchiona** spicy, pork salame

## WINGS

half dozen 12

dozen 20

Plain, BBQ, Buffalo or Jerk (+1)

## ENTREES

**Pan Seared Salmon** roasted red onions and fennel, lemon garnish, mixed greens dressed with honey dijon yogurt and cayenne 27

**Pan Baked Chicken** mushrooms, pepper jack cheese, salad, fingerling potatoes 19 add bacon +3 or avocado +4

**Charred Orange Cauliflower** couscous, roasted squash, kale, cranberries with red wine, vinegar dressing & herbed green sauce 18 add grilled chicken +5 bacon or avocado +4

**Butternut Squash Gnocchi** oyster mushrooms, sage, parmesan, sunflower seeds, truffle oil, browned butter 23

**Asparagus Pasta** spinach and plain pastas, white wine, cream, garlic, asparagus, snow peas, lemon, parmesan cheese 24 add grilled chicken +5

**Steak Frites** red wine reduction, sautéed spinach, fingerling potatoes 25

## BURGERS AND SANDWICHES

(on a brioche bun, comes with a choice of fries or side salad)

**Fried Chicken Sandwich** coleslaw, dil pickles, on brioche bun 18

**Burger** grass-fed beef, dil pickles, chive aioli 19

**Impossible Burger** vegan burger, dil pickles, chive aioli 19

**Portobello Mushroom Sandwich** avocado, chili flakes, sesame seed, arugula, cucumber, red onion, balsamic glaze 17

**Choose add-ons:**

Mushrooms, blue cheese, bacon, fried egg +3/each  
avocado +4 cheddar, pepper jack, jalapeño +2/each  
sub castello tots +5 cajun dust +1 GF/vegan bun +1

## SIDES

side salad 6, sautéed spinach 7  
fries 7 (+1 cajun dust), fingerling potatoes 7

## KIDS MEALS

Chicken Poppers & Fries 11  
Chicken & Cheese Quesadilla 11