



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

Mushroom Tagliatelle cremini, oyster and shiitake mushrooms, white wine creme sauce, garlic, thyme, 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

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