

## SHARING PLATES

### COMMON GROUND BURRATA\*

dressed arugula . jammin' spicy tomato . sea salt . grilled focaccia ..... 12

### PORK BELLY

jalapeño-cheddar grits . candied pancetta . jammin' spicy tomato  
twisted green onions..... 13

### HOUSE-MADE SMOKED SALMON\*

cherry & applewood . nola remoulade . buttered saltines ..... 14

### PROSCIUTTO WRAPPED ASPARAGUS

collins family favorite . grilled . maple drizzle . sea salt ..... 11

### #1 TUNA POKE\*

shrimp . avocado . scallions . jalapeño . cilantro . agave ponzu . wontons ..... 15

## SOUP CALENDAR

cup \$5 / bowl \$8

SUNDAY ..... loaded baked potato

MONDAY ..... louisiana red beans & rice

TUESDAY ..... roasted chicken tortilla

WEDNESDAY ..... brick roux gumbo

THURSDAY ..... green chile & smoked pork

FRIDAY ..... lobster bisque

SATURDAY ..... short rib black bean chili

## SALADS

### GRASSROOTS CAESAR\*

pecorino romano . topher's caesar dressing . sea salt focaccia croutons  
cracked black pepper . anchovies upon request ..... 8 | 12

### CLUB HOUSE

romaine . applewood smoked bacon . crumbled bleu cheese . croutons  
cherry tomatoes . red onion . creamy garlic dressing..... 8 | 13

### FARMER'S VEGETABLE CHOP\*

green cabbage . red beets . grapes . butternut squash . corn . radishes  
cherry tomatoes . scallions . persian cucumber . edamame . feta cheese  
basil . parsley . champagne vinaigrette ..... 9 | 14

### SEA SMOKE + ORZO SALAD\*

smoked salmon . arugula . corn . cherry tomatoes . persian cucumbers  
pickled red onion . candied pecans . buttermilk pesto dressing ..... 16

### SASHIMI AHI TUNA\*

seared rare . avocado . cherry tomatoes . edamame . crunchy wasabi peas  
field greens . green cabbage . sesame seeds . agave ponzu . miso vinaigrette ..... 18

### WALDORF CHICKEN SALAD

arugula . spinach . fuji apples . radishes . cranberries . raisins . pickled red onion  
candied pecans . pecorino romano . mustard-honey yogurt dressing ..... 15

### SCOTTISH SALMON & SALAD COMBO\*

simply grilled salmon . choice of any small salad ..... 19

*add to any salad:* rotisserie chicken +4 . grilled portobello +5  
blackened shrimp +7 . seared tuna\* +9 . grilled salmon\* +11

## SANDWICHES *enjoy any one farmer's plate*

### GRILLED PORTOBELLO

white cheddar . dressed arugula . red onion . tomato . mayo . sea salt focaccia... 13

### ANGUS BURGER\*

choice ground chuck . shredded iceberg . tomato . red onion . local pickle  
sharp cheddar . mayo . mustard . applewood smoked bacon or pork belly +2..... 15

### SHRIMP PO' BOY

dressed all the way . nola remoulade . french baguette..... 16

### ROTISSERIE CHICKEN WALNUT SALAD

fuji apple . celery . butter leaf . flax seed & grain bun ..... 14

### SMOKED BRISKET

cherry & applewood . bbq'd slaw . local pickle . mayo . french baguette..... 15

### BLACKENED FISH\*

butter leaf . tomato . red onion . local pickle . nola remoulade . artisan bun ..... 16

### CAJUN SPICED AHI TUNA\*

rare . tangy slaw . red onion . sriracha mayo . avocado +1 . sesame bun ..... 18

## SEAFOOD

BROILED RAINBOW TROUT  
raised in idaho . nola remoulade . sautéed chard .....20

AHI TUNA STEAK\*  
agave ponzu . miso vin . brother's tangy slaw . tomatoes & bleu crumbles ..... 26

SOUTHERN SHRIMP & GRITS  
gulf white shrimp . jalapeño-cheddar grits . tasso ham relish . grilled focaccia... 22

GRILLED MISO SALMON\*  
organic scottish filet . miso glaze . omega-3 burst! . grilled asparagus ..... 26

BLACKENED RED FISH\*  
southern favorite . nola remoulade . n.o. dirty orzo ..... 28

## ENTRÉES

FARM TO TABLE VEGETABLE PLATTER\*  
cherry tomatoes & bleu crumbles . sautéed chard . grilled asparagus  
chef's featured vegetable..... 18

SPIT FIRE CHICKEN  
half rotisserie chicken . natural pan dripping . n.o. dirty orzo ..... 19

CAROLINA BABY BACKS  
slow smoked . thin bbq sauce . grill finished . brother's tangy slaw ..... 26

ROOTS' BBQ BRISKET  
'low & slow' . thin bbq sauce . pork belly baked beans  
jalapeño-cheddar grits . local pickles ..... 24

ALMOST FAMOUS PORK CHOP\*  
apple cider brined . candied pancetta . shoestring potatoes..... 26

TOPHER'S BRAISED SHORT RIBS  
reduced natural jus . hoisin glaze . jalapeño-cheddar grits . grilled asparagus ..... 28

'ROTI' & RIB COMBO  
rotisserie chicken breast . half rack of ribs . brother's tangy slaw  
pork belly baked beans ..... 26

PETITE FILET\*  
center cut . wet aged angus . sea salt . evoo . loaded idaho baker..... 34

## FARMER'S PLATES

\$5 each

SHOESTRING POTATOES..... perfect seasoning . chopped parsley  
N.O. DIRTY ORZO ..... holy trinity . andouille sausage . cajun spice  
JALAPEÑO-CHEDDAR GRITS ..... southern favorite . not too spicy  
PORK BELLY BAKED BEANS..... brown sugar . good anytime  
GRILLED JUMBO ASPARAGUS.....evoo . sea salt . cracked pepper  
BROTHER'S TANGY SLAW .....cilantro . scallions . sesame oil  
SAUTÉED CHARD .....spinach . cabbage . garlic . pecorino romano  
LOADED IDAHO BAKER .....salted spud . all the fixins . after 5pm

## SWEET PROVISIONS

DAD'S ROOTBEER FLOAT  
scoop Sweet P's vanilla . whipped cream . cherry . 360 vanilla vodka +4.....5

KEY LIME PIE  
homemade . sweet & tart custard . graham crackers . whipped cream ..... 8

CHOCOLATE TOFFEE BROWNIE  
baked daily . ghirardelli chocolate . handmade caramel . scoop Sweet P's vanilla  
toffee crumbles . sea salt flakes ..... 8

### House Rules

Alert your server if you have any special dietary restrictions or allergies.  
We want to see you make it home safe. Please let us call you a cab.

\*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

JOIN US FOR 'SOCIAL HOUR' DAILY FROM 3-6PM

GLUTEN FREE BUN AVAILABLE UPON REQUEST.