

dinner

{vg} vegetarian | {v} vegan | {gf} gluten free

to be shared

| | |
|---|---------|
| AMAZING GRAINS SALTY ROLL with house-made herb butter {vg, v sans butter} | 7 |
| CHARCUTERIE local and imported meats & cheeses - house pickled vegetables - fresh fruit - toasted bread {may contain nuts} {gf sans bread} | 25 |
| STREET CORN (dip) queso fresco - mozzarella - cheddar - jalapenos - bacon - scallion - crostini | 16 |
| LETTUCE WRAPS lemongrass chicken - togarashi peanuts - sweet chili - mango slaw, crispy wonton strips (4 per order) substitute SoyBoy tofu {v} {gf sans wontons} | 16 |
| OVEN BAKED WINGS choice of: teriyaki glaze w/ kimchi & sesame seeds buffalo garlic topped w/ parmesan mango habanero w/ fruit slaw - house bleu cheese (10 per order) {gf} | 19 |
| DOS EMPANADAS guava - chipotle - chicken - corn salad - cheddar cheese chipotle lime crema | 12 |
| PIMENTO FRITTERS banana pepper aioli, micros {vg} | 15 |
| FRIED BRUSSELS crispy kielbasa - banana peppers - malt vinegar aioli | 16 |
| SHRIMP whipped feta- red chimichurri - parsley oil (4 per order) {gf} | 16 |
| SPLIT BURGER - 4 ways 8oz ground steak burger - NYS cheddar - LTO - caramelized onion aioli - Native Ketchup substitute IMPOSSIBLE {vg, v sans aioli} Donna Marie's {gf} bun +2 | 16 |
| SEAFOOD CAKES salmon - white fish - creole remoulade - pickled carrot & cabbage | 22 |
| WHIPPED FETA parsley oil - chili crisp - pistachio pesto - crostini {vg} | 16 |
| CAPRESE seasoned arugula - fresh mozzarella - tomatoes - basil - balsamic glaze {vg, gf} | 18 |
| pizza substitute {gf} crust +5 (14" only) ≈10" ≈14" | |
| ROSSA house red sauce - mozzarella - pepperoni | 16 19 |
| MUSHROOM truffle oil - mushroom - caramelized onion - gorgonzola - mozzarella {vg} | 19 22 |
| Sweet Heat country sweet - cheddar - mozzarella - chicken - bacon - tangy BBQ | 21 24 |
| PESTO pesto - fresh mozzarella - cherry tomatoes - onion - mushroom | 19 22 |
| FOUR CHEESE house red sauce - mozzarella - cheddar - gorgonzola - pecorino {vg} | 15 18 |

greens

| | |
|--|----|
| chicken +7 salmon +9 SoyBoy tofu {v} +6 chicken cutlet +9 steak +10 shrimp +9 | |
| NATIVE mixed greens - garden vegetables - white balsamic vinaigrette {v, gf} | 12 |
| CAESAR romaine hearts - shaved asiago - caesar dressing - fried salt bread croutons {gf sans croutons} | 14 |
| SOUTH WEDGE diced tomatoes - red onion - sunflower kernels - apple wood smoked bacon - house bleu dressing {gf} | 15 |
| SOLSTICE mixed greens - red cabbage - dates - goat cheese - beets and watermelon radish - sunflower kernels - orange slices - blood orange vinaigrette {vg, gf} | 16 |
| RASPBERRY mixed greens - strawberries - pistachio - feta - pickled onions - quinoa - raspberry vinaigrette | 16 |

mains

| | |
|---|-----|
| MARKET STEAK chef's daily preparation | MKT |
| STEAK & FRITES 10oz flank steak - red chimichurri sauce | MKT |
| NATIVE BURGER 8oz ground steak burger - NYS cheddar - LTO - pickle - caramelized onion aioli - Amazing Grains roll - frites w/ Native Ketchup Donna Marie's {gf} bun +2 substitute IMPOSSIBLE {vg, v sans aioli} | 21 |
| HERITAGE PORK CHOP 14oz bone-in chop - Dennis' cherry black BBQ - tri colored potatoes - seasonal veg {gf} | 36 |
| FAROE ISLAND SALMON white rice - lemon garlic sauce - seasonal veg {gf} | 34 |
| PASTA PRIMAVERA The Pasta Shoppe bucatini - pesto - shaved brussel sprouts - cherry tomato - mushrooms - gremolata {v, gf} chicken +7 salmon +9 SoyBoy tofu {v} +6 shrimp +9 | 28 |
| CHICKEN THIGHS pan seared thighs - rutabaga potato purée - roasted brussels - white wine lemon sauce - grilled tomato medley {gf} | 28 |
| SHRIMP ALLA VODKA shrimp - penne - vodka sauce - basil | 28 |
| PORK TENDERLOIN ancho pork - acorn squash puree - crispy brussels {gf} | 36 |
| CHICKEN CUTLETS mixed greens - charred lemon vinaigrette - pecorino | 29 |
| sides choice of salad - frites - tricolored potatoes - mashed - seasonal veg - sweet potato fries w/ honey drizzle | 7 |

checks split a maximum of four ways. 20% gratuity applied to parties of eight or more guests. we do not have dedicated allergen-free work areas. please inform your server of any allergies/dietary restrictions and we will do our best to accommodate you.