

Small Plates and Salads

- Pan-Seared **Crab Cakes** – cilantro jam, pickled mango 15
- Artisan Cheese** - confit garlic, marinated olives, Chef's seasonal accompaniments selection of: 3... 18 or 5... 23
- Chef's **Seasonal Soup** - made from the freshest ingredients
Cup... 4 or Bowl... 8
- Chef's **Bruschetta** - fresh greens, crostini 10
- Ceviche** – bay scallop, shrimp, onion, pineapple, corn chip 15
- Hummus** – extra virgin olive oil, grilled pita, batons of carrot, celery, red pepper 10
- +Organic **Spring Mix Salad** - fresh apple, dried cranberries, goat cheese, candied pecans, wild honey & berry vinaigrette 9
- Confit Duck Salad** – kale, blue cheese, bbq beet, citrus vinaigrette, pine nut 16
- +**Caesar Wedge Salad** - parmesan cheese, anchovies, rosemary croutons, garlic, fried capers, house caesar dressing 9.5
- Arugula & Spinach Salad** - julienned carrot, shaved radish, fresh parmesan, caramelized onion vinaigrette 8
- Mediterranean Salad** – cilantro, fennel, arugula, cauliflower, gram marsala yogurt, pine nut, preserved lemon 10

Add to Any Salad:

- Grilled Chicken Breast...7
Grilled Salmon...11
Grilled Shrimp...10
Crab Cake...1 - 7 / 2 - 12
Confit Duck...8
Daily Quiche...9

The Chalkboard Lunch

A recipe has no soul. You, as a cook, must bring soul to the recipe. – Thomas Keller

Entrees

* Entrees include your choice of hand-cut pomme frites or Arugula & Spinach salad:

- Pan Seared Bone in Herbed **Chicken Breast** – smoked corn purée, whole roasted corn kernel, corn bread, chipotle dust 24
- * **Turkey Bacon Wrap** - basil, tomato, red onion, goat cheese, arcadian greens, avocado spread, whole wheat tortilla 14
- *+Grilled 100z **Angus Beef Chalkboard Burger** - red onion bacon marmalade, aged cheddar, ciabatta bun 16
- * **Pork Belly, Bacon, Lettuce, & Tomato Club** - garlic aioli, toasted wheatberry bread 14
- *+Blackened **Ahi Tuna Fish Tacos** – pico de gallo, cilantro, chili aioli, black beans, flour tortillas 16
- * **Turkey Reuben** - jalapeño thousand island dressing, sauerkraut, swiss cheese, toasted rye 14
- * **Muffaletta** - provolone cheese, olive tapenade, salami, capricola, turkey, ciabatta bun 14
- Oven-Roasted **Mushroom Wellington** - puff pastry, duxelles, roasted beet purée, blue cheese cream, asparagus, whipped potatoes 27
- *+**Chicken Salad Wrap** - Chef's daily chicken salad 13
- Slow-Braised **Beef Short Rib** – garlic whipped potatoes, shallot-veal demi, asparagus 26
- *+ **Prime Tenderloin Philly** - sautéed bell peppers, mushrooms, onions, melted swiss, chili aioli, ciabatta bun 15

Executive Chef Roque Heidler

We are proud to buy local and support small family owned farms

Prime Plus Cattle * Red Bird Farms * Urban Greens * Oklahoma Produce * Greer Farms * Ben E. Keith * Bodean Seafood

\$4.00 Split Charge on all Entrees / An 18% gratuity will be added to parties of 5 or more

+ Food items may contain raw or undercooked ingredients.

When not cooked to temperature, they may increase the risk of food borne illness.