

Small Plates and Salads

- Pan-Seared **Crab Cakes** – cilantro jam, pickled shishito peppers 16
- 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
- ***Prime Beef Carpaccio** – caper, parmesan, cured egg, truffle oil 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 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
- Bleu Cheese Wedge** – butter lettuce, Applewood smoked bacon, tomato, bleu cheese panna cotta 12

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** – celery root purée, roasted fall vegetable, chef's compound butter, pan jus 28
- * **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, capicola, turkey, ciabatta bun 14
- Oven-Roasted **Mushroom Wellington** - puff pastry, duxelles, roasted beet purée, blue cheese cream, seasonal vegetables, whipped potatoes 27
- *+**Chicken Salad Wrap** - Chef's daily chicken salad 13
- Slow-Braised **Beef Short Rib** – garlic whipped potatoes, shallot-veal demi, seasonal vegetables 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
Creekstone 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.