

Small Plates and Salads

- Pan-Seared Lump **Crab Cakes** – dill, caramelized onion aioli, bacon **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**
- 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**
- +**Kale Caesar Salad** - parmesan cheese, anchovies, rosemary croutons, garlic, fried capers,
house caesar dressing **9.5**
- Caprese Salad** – concassé tomato, mozzarella, basil, balsamic & red wine jelly **10**
- Arugula & Spinach Salad** - julienned carrot, shaved radish, fresh parmesan,
caramelized onion vinaigrette **8**

Add to Any Salad:

- Grilled Chicken Breast...**7**
Grilled Salmon...**11**
Grilled Shrimp...**10**
Crab Cake...**7**
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:**
- * **Turkey Bacon Wrap** - basil, tomato, red onion, goat cheese, arcadian greens, avocado spread,
whole wheat tortilla **14**
- Pan Seared Bone in Chicken Breast** – sesame/eggplant purée, sweet/salty carrots,
savory funnel cake **28**
- * **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,
haricot verts, whipped potatoes **27**
- ***Chicken Salad Wrap** - Chef's daily chicken salad **13**
- Slow-Braised Beef Short Rib Bourguignonne** – burgundy sauce, button mushrooms, haricot vert **30**
- ***Grilled 10oz Angus Beef Chalkboard Burger** - red onion bacon marmalade,
aged cheddar, ciabatta bun **16**
- * **Prime Tenderloin Philly** - sautéed bell peppers, mushrooms, onions, melted swiss, chili aioli,
ciabatta bun **15**

Executive Chef Roque Heidler
Sous Chef Ray Walters

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.