

Drift + DWELL

MENU



STARTERS

Burrata Bruschetta | 12

Oven dried cherry tomato, baby arugula, olive oil crostini, balsamic glaze, microgreens

Truffle Garlic Fries | 10

Truffle, garlic, parmesan

Scallops | 20

Lemon garlic seared, sugar snap peas, infused carrots, cherry tomato, creamy ferro risotto

Nachos | 12

The "creek" beef chili, pepper jack cheese sauce, sliced olives, jalapeños, pico de gallo, sour cream, corn tortilla chips

Wings | 16

8 crispy wings, chipotle spice rub or buffalo sauce, celery sticks, choice of ranch or bleu cheese

Edamame | 8

Steamed edamame, dusted with togarashi spice and sea salt

Cheese Bite | 10

Breaded cheese curd, served with tomato pomodoro and serrano pepper aioli

Cheese and Charcuterie Board | 12

Italian and spanish cured meat, assorted cheeses, marinated olives, crostini, honey

Bubbling Shrimp | 14

Jumbo shrimp, lemon garlic butter, grilled crostini

LEAFY GREENS

Add natural chicken breast + 8 | jumbo shrimp + 10 | skuna bay salmon +10

Club Caesar 6 | 8

Romaine lettuce, kalamata olives, grated parmesan, croutons, caesar dressing

Wedge | 12

Baby iceberg wedges, chopped bacon, roquefort bleu cheese, cherry tomatoes, pickled onion, blueberries, bleu cheese dressing

Fall Salad 7 | 10

Shaved brussels sprouts, baby arugula, red radishes, cranberries, diced apple, manchego cheese, tossed with meyer lemon dressing

Nyonya Chicken | 12

Fresh fried young julienne chicken breast, tossed with ginger, lemongrass plum vinaigrette, pickled fresno pepper, sliced cucumber, butter lettuce, toasted almond



SOUP TO WARM YOUR BELLY

Pasta Fagioli | 6

Ditalini pasta, parmesano reggiano, spinach

Soup Du Jour | 6

Ask your server about today's soup du jour

HAND HELDS

Served with crispy fries, fruit, side house salad or sweet potato fries.

Add onion rings or caesar salad +2

Elevated Burger | 13

Angus beef patty, american cheese, lettuce, tomato, red onion, kosher pickle, 1000 island dressing, toasted brioche.

Add bacon, grilled onions or avocado +2

Beyond Burger | 16

Plant based burger patty, lettuce, tomato, red onion, swiss cheese, avocado, kosher pickle, brioche bun

Fall Turkey Press | 16

Smoked turkey, brie cheese, dijon mustard, honey aioli, orchard apple, arugula, walnut, cranberries

Blackened Fish | 18

Blackened fish filet, slow roasted caramelized japanese eggplant, garlic spiked arugula, charred tomato, grilled tomato oil crostini.

Please ask your server for our fresh market fish of the day

Bun-less Farm Burger | 14

Angus beef patty, iceberg lettuce, gruyère cheese, jalapeño, tomato, fried egg, pickled onion

Tuscan Wich | 14

Shaved slow roasted prime rib, capicola, roasted garlic aioli, caramelized onion, melted swiss cheese, toasted hoagie, au jus

ENTRÉES

Angus Bone-in Prime Rib | 38

16 oz prime rib, twice baked potato, seasonal baby vegetables, rosemary demi

Skuna Bay Salmon | 24

Oven baked on cast iron, sliced cauliflower, charred cherry tomato, fingerling potatoes, confit lemon

Penne Primavera | 12

Pomodoro sauce.

Gluten free pasta available by request

Ravioli | 22

Homemade butternut squash ravioli, garlic cream sauce, spinach

Poussin Chicken | 26

Marinated half deboned whole poussin, charred and baked in oven cast iron, grilled chorizo, roasted seasonal root vegetables, rosemary chicken jus reduction

Fettuccine Alfredo | 12

Creamy parmesan cheese sauce.

Add natural chicken breast + 8 | jumbo shrimp + 10 | skuna bay salmon +10

Beef Short Rib | 25

Chianti and herb braised, mashed potatoes, roasted acorn squash

Jambalaya | 24

Shrimp, white fish, clam meat, andouille sausage, chicken, tomato rice

Classic Bolognese | 23

Rigatoni pasta, homemade beef and italian sausage bolognese, arugula, aged parmesan