



THE PATIO MENU



APPETIZERS

Fried Chicken Sliders

Two dill pickle brined, boneless chicken thighs fried until golden crispy, garlic aioli, dill pickle on a brioche slider bun

14

Blind Horse Nachos

House made corn tortilla chips, Korean style braised brisket, kimchi, scallion, cilantro, onion, gochujang crema

16

Truffle Fries



Potatoes fried until golden and tossed in white truffle oil, parmesan, black truffle flakes and parsely.

8

Cheese Curds



Gibbsville white cheddar cheese curds fried in Spotted Cow beer batter and served with horseradish ranch sauce.

14

SALADS & SANDWICHES

Pickled Watermelon Salad



Arugula, picked watermelon, whipped goat cheese, honeydew, fennel, red onion, crispy prosciutto, parmesan crisps

14

Raspberry Salad



Lake Orchard greens, arugula, raspberries, hearts of palm, shaved fennel, prosciutto, candied cashews all tossed together in a thyme, lemon vinaigrette.

15

Salmon Salad



Lake Orchard greens, fennel, cucumber, toasted sunflower seeds, pomegranate seeds, seared salmon flakes, tossed in soy wasabi vinaigrette.

15

Caprese Salad



Fresh mozzarella, burrata, heirloom tomatoes, basil, arugula, balsamic reduction, olive oil, sea salt.

15

Smash Burger

1/3 lb grass fed, grain finished burger smashed and seared until thin and crispy, melted brie, caramelized onions, fried green tomato, garlic confit aioli and arugula. Served on a toasted sesame bun.

16

Lobster Roll

Succulent Maine lobster tossed in a light dressing and served on a Brioche roll.

20

TACOS

Flour or Corn. 2 for \$12 or 3 for \$15

Steak



GF with corn tortilla

Flank steak marinated in lime juice, finely cut and topped with fire roasted jalapenos, avocado lime crema and queso fresco.

Chicken



GF with corn tortilla

Braised chicken thighs in a medley of arbol and guajillo peppers, topped with pico de gallo, fire roasted corn and a cumin lime crema..

God



GF with corn tortilla

Tequilla marinated blackened Alaskan cod, topped with baja-style slaw, avocado slices and cilantro

Lobster

Tempura fried 1/4 Maine lobster tail topped with avocado, sliced mango, avocado lime crema and cilantro

PIZZAS

Calabrese

18

San Marzano tomato sauce, Calabrese salami, fresh mozzarella, fresh basil, EVOO, parmesan

Margherita



16

San Marzano tomato sauce, fresh mozzarella, fresh tomato, EVOO, parmesan

Meat Medley

22

House made Italian sausage, calabrese salami, pancetta, onion, basil, mozzarella, parmesan

Pistachio

23

Burrata, light mozzarella, house made savory pistachio butter base, Italian sausage, pancetta

Roasted Vegetable



17

Roasted bell peppers, mushrooms, zucchini, basil, mozzarella,

Sausage & Onion

18

Italian sausage, San Marzano tomato sauce, fresh mozzarella, fresh basil, EVOO

Gluten-free crust - \$5

House Made Key Lime Pie

8



Vegetarian No Substitutions



Gluten Free Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness