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Dinner Menu

Served Daily from 5PM until close

SOUP & SALADS

Yesterday's Soup is always better the next day. Ask your server for today's offerings!
Small 6.93
Large 9.93

Todd's Token Salad organic mixed field greens, beets, goat cheese, toasted hazelnuts, balsamic vinaigrette 9 15

Caesar Salad hearts of romaine, croutons, parmigiano-reggiano, classic caesar dressing 8 14

Mercier Apple Salad baby spinach, point reyes blue cheese, smoked pecans, sherry-maple vinaigrette 18

ADD ONS

Kippered Salmon 4oz..... 9
Riverview Farms' Burger Patty 6oz..... 11
Grilled Chicken Breast 6oz..... 7

SANDWICHES

All sandwiches come with fries and a choice of pickle.
Options: new (fresh & crunchy), *dill, old* (sour & garlicky), *green tomato*, or *house made jalapeno mix*.

The Tuscan Raider brined & wood-grilled chicken breast, prosciutto ham, tossed italian herbs, melted mozzarella, roasted garlic crème fraiche, focaccia 21

Power-Up Philly five varieties of roasted mushrooms, sweet onion, pickled jalapeno, house aioli, melted swiss cheese, hoagie roll 20

Swiftly's Dream slow-smoked local riverview farm berkshire pork shoulder, bbq sauce, horseradish slaw, nueske's bacon, bun 19

The Burger* wood-grilled beef, roasted poblano pepper, melted cheddar, red onion, cilantro aioli, bun 21
Add Nueske's Bacon 4
Add Fried Egg 3

SIDES TO SHARE

House Made French Fries a heaping bowl, cut fresh daily 5 8

Dippin' Sauces and Such truffle,sambal, horseradish, thyme, cilantro, house aioli, tzatziki sauce, garlic mud, garlic crema, russian dressing, honey mustard 1.50

Creamy Dreamy "Adult" Mac And Cheese 8

Mussman's "Damn Yankee" Collard Greens made with nueske's bacon 8

Pickle Plate our daily assorted pickles 4

Mixed Field Greens dressing of choice 5

Seasonal Vegetable ask your server! 8

SMALL PLATES

Roasted Fall Beets 19
whipped mascarpone, basil, cinnamon spiced apple saba, pistachio crunch

El's Wings 17
ras el hanout spice, lemon, parsley, olive oil, tzatziki sauce

Yellowfin Tuna Tataki 22
mojo dressed cabbage, citrus, crispy plantain

ENTREES

Fregola & Roasted Fall Vegetables 22
tahini-miso

Half Jerk Chicken 25
stewed pigeon peas, coconut callaloo

Seafood Brodo 30
spicy hondashi-tomato broth, smoked mussels, shrimp, shaved brussels, squid ink pasta

Grilled Campo Grande Pork Chop 38
herb farro, roasted fennel, persimmon agrodolce

Ramen

Street Food

Sundays

STARTERS

Steamed Edamame 7
sea salt

Pork Potstickers 12
chili crisp soy

Veggie Potstickers 10
sweet chili soy

Smashed Cucumber Salad 7
chili crisp, cilantro

Takoyaki 14
fried octopus balls, bonito flakes, spicy kewpie mayo, takoyaki sauce

BOWLS

Shoyu Ramen 16
light soy based chicken broth with alkaline noodles

Tonkotsu Ramen 16
rich emulsified pork bone broth with thin straight noodles

All bowls include scallion, marinated soft egg, bamboo shoots and choice of char grilled chicken skewers or pork belly.

Make it your own with white miso paste, shredded nori seaweed, togarashi seasoning, pickled ginger, baby bok choy, chili crisp, ponzu, radish, cilantro, fresh garlic, sesame oil, mushrooms, and confit duck leg.

*THESE ITEMS ARE SERVED TO ORDER AND MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED FOODS, SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

*The following major food allergens are used as ingredients: Milk, Eggs, Fish, Shellfish, Tree Nuts, Wheat, Soybeans, Sesame, Peanuts. Please notify staff for more information about these ingredients.

Please Note: A 20% gratuity is automatically added to parties of 8 or more.