

SUMMER



OUR SEASONAL FARE STARS LOCAL AND ORGANIC INGREDIENTS WHENEVER POSSIBLE, SOURCED FROM ARTISANAL PURVEYORS WHO SHARE OUR LOVE OF QUALITY AND CRAFT.

SMALLS

SQUEAKY CHEESE 8

Breaded Heber farms cheese curds, harissa, charred onion aioli

FAVA BEAN HUMMUS 9

Caper berry, smoked paprika, sliced flat bread

DUCK MEATBALLS 12

Shallot & hoisin glaze, shishito pepper, radish

LAMB BELLY, KOREAN STYLE 13

Green onion, kimchi, pickled daikon wrap

FRIED OCTOPUS 13

Fingerling potato, pickled red onion, arugula, sriracha aioli, lime juice

LOBSTER & CRAB CAKES 13

Apple, celery, shiso salad, tarragon tartar sauce

FLAT BREADS

BURRATA 13

Fresh burrata, brussels sprouts, bacon, olive, mozzarella

SUMMER CAPRESE 13

Heirloom tomato, goat cheese, Italian seasoning, onion, basil, balsamic glaze

CHICKEN & ARTICHOKE 14

Roasted chicken, artichoke, tomato, onion, basil, ricotta cheese sauce, fontina

WILD MUSHROOM 14

Italian sausage, thyme, pesto, fontina, taleggio

BIGS

BRAISED LAMB BUCATINI 19

Red wine braised lamb, butternut squash, broccolini, bucatini pasta, parmesan cheese

ROASTED ORGANIC CHICKEN BREAST 18

Potato gnocchi, prosciutto, carrot purée, broccolini, lemon butter pan sauce

FISH & CHIPS 17

IPA battered Alaskan cod, thin fries, malt vinegar aioli, cocktail sauce

SKUNA BAY SALMON 23

Basil brown butter, hazelnuts, green beans, crème fraîche mash

STRIPED BASS 22

Red quinoa, sautéed kale, garlic, shallots, fennel purée, tarragon

NATURAL FILET MIGNON 29

Natural filet mignon, Weiser potatoes, butternut squash hash, green beans, port reduction sauce

SOUPS & SALADS

SHRIMP BISQUE 8

SOUP OF THE DAY 8

FARM GREENS 9

Tomato, cucumber, onion, crimini mushrooms, champagne vinaigrette

GRILLED SPICED SHRIMP 17

Apple, fennel, avocado, tomato, onion, field greens, champagne vinaigrette

ARUGULA & QUINOA 17

Mary's chicken breast, tomato, cucumber, grapefruit, spiced almonds, lemon parmesan dressing

S&S COBB 18

Duroc slab bacon, fried chicken, tomato, cucumber, olives, white cheddar cheese, buttermilk ranch

GRILLED STEAK SALAD 18

Marinated steak, charred onion aioli, yellow beets, green beans, frisée, croutons, champagne vinaigrette

SIDES

MAC & 'SHROOMS' 11

White cheddar, wild mushroom, bread crumbs

GRILLED ASPARAGUS 10

Prosciutto, sunny side-up egg, shaved parmesan, crumbs

TRUFFLED THIN FRIES 8

Blue cheese sauce, truffle oil

ROASTED BRUSSELS SPROUTS 10

Bacon, onion, 4 year cheddar, maple balsamic glaze

BURGERS + SANDWICHES

With seasoned yukon potato chips, farm greens or french fries

AMERICAN BURGER 15

Grass-fed beef, cheddar cheese, tomato, pickle, lettuce, secret sauce

WESTERN BURGER 15

Grass-fed beef, pepper jack, bbq sauce, dbl smoked bacon, caramelized onion, pickle, secret sauce

VEGGIE BURGER 15

House-made veggie patty, brie, tomato, lettuce, secret sauce

FRIED CHICKEN SANDWICH 16

Mustard slaw, sriracha honey, pickled onions

STEAK HOUSE TRI-TIP SANDWICH 18

Smoked natural tri-tip, fried onions, arugula, salsa, house-made steak sauce

ROASTED TURKEY SANDWICH 15

Smoked Diestel turkey breast, avocado, brie, pesto, mayo

EAST COAST OYSTER

Each 3 | 1/2 Dozen 17 | Dozen 33

WEST COAST OYSTER

Each 2.75 | 1/2 Dozen 15.5 | Dozen 30

White balsamic mignonette, cocktail sauce, lime

Ask your server for daily selection

COCKTAILS

SUMMER MULE 13.5

Christiania Vodka, peach shrub, ginger syrup, peach bitters, Hopped grapefruit bitters, Q soda water

•Substitute Knappogue Castle Irish Whiskey for an Irish Mule

COCONUT DAIQUIRI 12

Toasted coconut infused white rum, Koval Dry Gin, fresh lime juice, cane sugar

CHIPOTLE PINEAPPLE COLLINS 13

Chipotle infused silver tequila, house-made pineapple cordial, fresh lime juice, ginger ale, spicy rim

ICED IRISH COFFEE 10

Powers Gold Label Irish Whiskey, house cold brew coffee, hand-whipped cream

WHISKEY AND COLA 14

Bushmills 10 yr Single Malt Whiskey, house-made cola syrup, Q sparkling water

THE S&S OLD FASHIONED 14

Catoctin Creek Roundstone Rye, cane sugar, bitters, orange twist

PEPPER DERBY 12

Eagle Rare 10yr bourbon, black pepper syrup, grapefruit juice

B&B SMASH 12.5

Crop Organic Meyer Lemon Vodka, strawberries, basil, balsamic vinegar

OTHER WHITE VARIETALS

Pinot Grigio, Dipinti Vigneti delle Dolomiti, Italy, '15	9
Pinot Grigio, Velante, Veneto, Italy, '15	11
Riesling, Stephan Ehlan Kabinett Mosel, Germany, '15	14
Rosé, Curran Grenache Santa Barbara, '16	12
Rosé, VieVité Côte de Provence, France, '15	14
Sauvignon Blanc Downes Family, 'Sanctuary Peak' Elgin Valley, South Africa, '14	10
Viognier, Clarksburg Wine Co. Clarksburg, '11	12

PINOT NOIR

Fiddlehead, 'Fiddlestix 728' Santa Rita Hills, '12	21
Saxon Brown, 'Glasshouse' Sonoma Coast, '12	17
Lincourt, Santa Rita Hills, '14	13

CABERNET SAUVIGNON

Altvs, Napa Valley, '11	22
Casa del Bosque Reserva Rapel Valley, Chile, '14	11
Hill Family Estate, 'Atlas Peak' Napa Valley, '13	18
Lafken, Maipo Alto, Chile, '12	13

OTHER RED VARIETALS

Cabernet/Merlot Château Tour Haut-Cassan Bordeaux, Médoc, France, '10	18
Corvina, Tenuta Sant'Antonio 'Scaia,' Veneto, Italy, '14	10
Grenache/Syrah/Mourvedre Blend Château de Saint Cosme "Les Deux Albion," Côtes du Rhône, France, '13	16
Malbec, Mosso, Mendoza Argentina, '14	16
Merlot, Ranchería Cellars Santa Barbara, '14	10
Sangiovese, Pinino Cupio Brunello di Montalcino Tuscany, Italy, '10	20
Syrah, Saxon Brown Sonoma Coast, '11	15
Zinfandel, Turley, 'Juvenile' California, '15	14

DRAFT

PALE ALES

El Segundo Citra Pale Ale 5.5% 7.5

CIDER

Reverend Nat's Revival Hard Apple Cider 5.8% (14oz) 9

SAISON / FARMHOUSE ALES

The Lost Abbey Red Barn 6.7% (14oz) 7.5

BELGIAN-STYLE STRONG ALE

Green Flash Le Freak 9.2% (14oz) 8
The Bruery Mischief 8.5% (14oz) 9

STOUT / PORTER

Founders Porter 6.5% 7.5
Great Divide Velvet Yeti Nitro 5% 7.5

CREAM ALE

Mother Earth Cali Creamin' 5.2% 7

MALTY ALES

AleSmith Nut Brown 5% 7.5
Coronado Mermaid's Red 5.7% 7
Port Brewing Shark Attack Double Red 9% (14oz) 7.5

SOUR ALE

Avery El Gose 4.5% (14oz) 6.5
Modern Times Fruitlands Passion Fruit Guava 4.9% (14oz) 8
Rodenbach Grand Cru 6% (10oz) 12

WHEAT ALES

Anchor Brewing Mango Wheat 4.5% 8
Mother Earth Honcho Hefe 5.5% 7

LAGER / PILSNER

Beachwood Brewing Foam Top Blonde 5.5% 7.5
Craftsman 1903 Lager 5.6% 8
Pizza Port Pick Six 5.2% 6
Schönramer Gold 6% 8

INDIA PALE ALE

Beachwood Rotating IPA 8.5
Firestone Walker Luponic Distortion 5.9% 8
Hangar 24 Iconic Double IPA 9% (14oz) 8
Modern Times Orderville 7.2% 8

WINES BY THE GLASS

SPARKLING

Medivol Crémant de Limoux Brut Limoux, France, NV	12
San Venanzio DOCG Prosecco Veneto, Italy, NV	10

CHARDONNAY

Domaine Séguinot-Bordet Chablis Burgundy, France, '15	12
Hill Family Estate Reserve Napa Valley, '13	17
Lafken, Maipo Alto, Chile, '15	14
Nugan Estate South Eastern, Australia, '12	9