

Mother's Day Lunch & Dinner Options

served from 12 noon to 8 pm

APPETIZERS & SALAD

SCOTCH EGGS | 10

two hard boiled eggs wrapped in our house made pork sausage and panko, fried golden, pesto, drizzle of dijonnaise

BAKED CRAB CAKE | 13

arugula salad HR special sauce

SOUP OF THE DAY | 4

-daily—cream of asparagus w/ lemon tarragon swirl (?)
-vegan/ gluten free- med veg lentil?

SPINACH & BACON (gf) | 12

organic spinach, uncured applewood smoked bacon, roasted butternut squash, candied pecans, toasted chickpeas, white goddess dressing
(VG/V - no bacon)

MEDITERRANEAN DIPS (V) | 11

butternut squash hummus, olive tapenade,
spicy feta, grilled pita
(GF - sub veggies)

(VG - sub veggies, no feta cheese)

ZUCCHINI FRITTERS | 10

shredded zucchini, roasted corn, & parmesan cheese
fritters, dill yogurt sauce

ROASTED GOAT FRITTER SALAD (V) | 11.5

four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette
(VG/GF - no goat fritters)

VEGAN CHOPPED VG/GF | 11

spring greens, romaine hearts, avocado, vegan cheese,
chickpeas, pepita seeds, cranberries, maple sherry vinaigrette

ENTREES

SHRIMP CAVATAPPI PASTA | 23

wild caught shrimp, tomatoes, spinach,
creamy lobster sauce over linguine pasta
GF sub gluten free pasta \$2

WILD SCOTTISH SALMON (GF) | 28

pomegranate molasses reduction, parsnip hummus,
chimichurri shaved asparagus salad

SKIRT STEAK BRAVAS (GF) | 22

grass fed skirt steak, Spanish bravas style potatoes,
salsa verde, peppers & onions

VEGETABLE COUSCOUS (VG)(V) | 14

pomegranate sautéed vegetables over herbed couscous

FARMER'S CREPES | 11

savory crepes of uncured ham, asparagus, swiss cheese,
sage & tarragon bechamel sauce

SMOQUE MAC & CHEESE | 21

14 hour smoked grass fed brisket, roasted jalapeños, creamy cheese sauce, strawberry bbq, toasted panko
GF sub gluten free pasta \$2

PRIME RIB (GF) | 34

horseradish cream, roasted fingerling potatoes,
brown butter, romanesco, smoked bacon

ADOBO CHICKEN | 18

street style adobo chicken, garlic soy reduction,
fingerling potatoes, spaghetti squash

SPRING RISOTTO (V)(GF) | 16

wild mushroom, asparagus, pea shoots, arborio rice, lemon zest,
butter & grana padana
(VG) no butter/cheese, sub vegan cheese

SANDWICHES

PUMA BURGER | 14.5

grass fed beef, aged cheddar, chipotle mayo, uncured bacon, crispy onions brioche bun, French fries

CHICKEN NORRIS | 14

buttermilk battered chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapeño, fried onions, brioche bun

CHARLATAN (v)(vg) | 13

beyond 'beef' burger, balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet fries

BEYOND TACOS (v)(vg) | 15

3 "beyond beef crumbles" tacos with corn tortillas, super slaw, avocado salsa verde, pickled spicy veg, sweet potato fries

BOOZY BRUNCH

BLOODY WORKS | 14

our famous bloody mary (clamato base) topped with an indie south slider, piece of bacon, and slice of turkey sausage add a scotch egg for \$5

ENDLESS MIMS & MARYS | 20

settle in for 60 minutes of good times with your choice of mimosa or our famous house bloody mary (with entree purchase; per person)

MIMOSA FOR ALL | 25

bottle of moscato or prosecco, 9 oz carafe of oj

BRUNCH PUNCH | 10

ask your server for monthly choice

HR BLOODY MARY | 8

house bloody (clamato base) OR McClures Gluten Free/Vegan

KENTUCKY COFFEE | 8

lavazza coffee with buffalo trace bourbon cream

Vegetarian (v) / Vegan (vg) / Gluten Free (gf)