

## FIRST BITES

### *Appetizer Special*

**CRISPY ASPARAGUS FRIES** 7  
Mustard Dipping Sauce

**TODAY'S SOUP** 4 / 6

**ORGANIC TOMATO SOUP** 4 / 6  
Goat Cheese Mousse & Chive Oil

**ROASTED OLIVES** 5

**GARLIC DOUGH-KNOTS** 5

**STUFFED LAMB MEATBALLS** 8  
Goat Cheese, Marinara (while they last!)

**HOT SPINACH DIP** Toasted Flat Bread 7

**VIRGINIA MAC & CHEESE** 5  
Baker's Country Ham, Green Peas,  
Oak Spring Dairy Derby Cheddar

**BARCELONA ROLL** 7  
Olive Tapenade, Roasted Peppers, Mahon, Chorizo

**SMOKED BLUE & BACON RISOTTO FRITTERS** 7  
Mornay Sauce, Harissa, Basil

**CRISPY CALAMARI** Sriracha Tartar Sauce, Lemon 8

**T.H.S. WINGS** 8  
Tangy, Hot & Sweet; Celery, Gorgonzola Dressing

**IRON POT STEAMED MAINE MUSSELS** 9  
White Wine Chorizo Broth

## SALADS

### *Salad Special*

**STRAWBERRY VANILLA** 8  
Local Spring Mix, Toasted Almonds, Manchego,  
Strawberries & Vanilla Vinaigrette

**FW MIXED GREENS** 6  
Corn, Cucumbers, Tomato, Asiago,  
Peppercorn Dressing, Sunflower Seeds

**GREEK SALAD** 8  
Feta, Cucumber, Tomato, Olives,  
Red Wine Vinaigrette, Red Onion, Tzatziki

**CAESAR** 6  
Romaine Hearts, Croutons, Romano  
Add: Grilled Chicken 5, Salmon 7, Shrimp 6

**CHICKEN COBB SALAD** 11<sup>.95</sup>  
Artisan Greens, Grilled Chicken, Bacon, Onions,  
Avocado, Blue Cheese, Egg, Red Wine Vinaigrette

**SPINACH SALAD** 8  
Toasted Pecans, Smoked Bacon, Red Onion  
Tillamook Cheddar, Tomato Balsamic Vinaigrette  
Add: Grilled Chicken 5, Salmon 7, Shrimp 6

**SEARED ANGUS STEAK SALAD\*** 13<sup>.95</sup>  
Romaine Hearts, Smoked Gorgonzola Dressing,  
Smoked Bacon, Tomato, Onion Straws \*

**GRILLED ATLANTIC SALMON SALAD\*** 14<sup>.95</sup>  
Crab, Avocado, Pineapple, Artisan Greens,  
Tomato, Madras Curry Oil

*An 18% gratuity will be added  
to all parties of 8 or more.*

We support our local growers and producers

\*consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.