

## Fall menu (10/2)

### Appetizers:

Bread and Butter - Grilled Local Sourdough with Garlic Confit Herb Butter - \$8

Loaded Baked Potato Chowder - with Bacon, Truffle Gouda, Creme Fraiche and Scallion - \$12

Caesar Salad - Fresh Heart of Romaine with House-made Caesar Dressing, Local Sourdough Crouton Breadcrumbs, and Aged Parmesan - \$12

Fall Harvest Salad - Baby Winter Greens with Roasted Butternut Squash, Fuji Apple, Pomegranate Seeds, Feta Cheese, and Roasted Pumpkin Seeds - \$14

Smoked Jamaican Jerk Chicken Wings - Crispy Applewood Smoked Jumbo Wings coated with our Jamaican Spice Blend and served with a Mango Chutney - \$16

Roasted Brussel Sprouts - Fresh Roasted Brussel Sprouts tossed with Pancetta, Roasted Walnuts, Golden Raisins, and Hot Honey, served over Whipped Feta - \$14

Calamari - Fried Calamari with Sriracha Aioli, Soy Caramel, Micro Cilantro, and Wakame Seaweed Salad - \$18

Wild Boar Bacon Wrapped Scallops - Wild-caught Sea Scallops wrapped in Crispy Wild Boar Bacon, served with our Sticky Soy Glace and Fresh Scallion - \$18

Chips n' Dip - House-made Garlic Herb Chips served with our Creamy Roasted Chicken Bacon and Ranch Accoutrement - \$14

### Entrees:

Chicken Supreme - Roasted Rosemary and Garlic Half Chicken with Local Sourdough Stuffing, and Sauce Supreme - \$30

Elk Frites - Juniper-crustured Durham Ranch Elk Striploin, with Cranberry Compote, Sweet Potato Fries, and Marshmallow Cream - \$39

Smoked Venison Meatloaf - Hickory Smoked Venison Meatloaf with Garlic Confit Whipped Potatoes, Grilled Broccolini, and a Red Wine Reduction - \$32

Pan-seared Gnocchi - Potato Gnocchi roasted with Butternut Squash, Pomegranate Seeds, Pecans, Brussel Sprout Leaves, Parmesan, and a Brown Butter Sage Menage - \$25

Pacific Salmon - 8oz Atlantic Salmon, with Miso Glazed Carrots, Sesame Rice, Scallions, and Dragon Fire Jiang - \$32

Cajun Fish n' Chips - Cajun Battered Cod, with Jalapeno Brussel Sprout Slaw, Hand-cut Garlic Herb Fries, and Creole Remoulade - \$25

Wild Boar Rack - Bone-in Wild Boar Rib Chop served with Roasted Baby Carrots, White Cheddar Polenta, and Caramel Apple Butter - \$35

Grilled Sirloin Au Poivre - 8oz CAB Sirloin served with Garlic Confit Whipped Potatoes, Grilled Broccolini, and Peppercorn Cream - \$45

Longboard's Burger - 1/2lb Local Bradley & Sons Burger served with our Signature Sauce, LTO, Pickle Spear, and Hand-cut Garlic Herb Fries - \$24

Add Wild Boar Bacon +\$4, Add Avocado +\$3, Add Poached Egg +\$3

Add Chicken +\$8 / Add Salmon +\$16 / Add Lobster Tail +\$24

Sides - \$9

Roasted Carrots / Grilled Broccolini / Side Salad / Hand-cut Fries / Sweet Potato Fries  
Garlic Confit Whipped Potatoes / White Cheddar Polenta / Sourdough Stuffing