



NIBBLES AND BITES 25

Hummus Platter	\$14.00
garlic hummus / roasted pepper / feta / olives / pita bread	
Buffalo Chicken Wings	\$16.00
blue cheese / carrots / celery	
Fried Calamari	\$16.00
cherry pepper aioli / lemon	
Cheese & Charcuterie Board	\$17.00
selection of cured meats & cheese / honey / bread	
Buttermilk Chicken Bites	\$14.00
ranch / bbq / honey mustard / carrots / celery	
Maryland Crab Cakes	\$18.00
Dijon aioli / roasted corn salad / sundried tomatoes	
Flatbread Margarita	\$15.00
fresh mozzarella / basil / extra virgin olive oil	
Flatbread Grilled Chicken Pesto	\$17.00
fresh basil pesto / grilled chicken / mozzarella	
Flatbread Goat Cheese	AVAILABLE OPTIONS
Sliced apples / caramelized onions / goat cheese	\$18.00
	ADD Fried Egg: \$3.00
	ADD bacon: \$2.00
	ADD roasted mushrooms: \$2.00
Flatbread Pepperoni	AVAILABLE OPTIONS
mozzarella / marinara	\$16.00
	ADD Fried Egg: \$3.00
	ADD bacon: \$2.00
	ADD roasted mushrooms: \$2.00
French Onion Soup	\$9.00
parmesan roasted crouton	
Butternut Squash Bisque	\$9.00
roasted crouton ADD: chicken 8 / steak 16 / Salmon 8	

Southwest Salad (GF)	AVAILABLE OPTIONS
roasted corn / red onion / black beans cherry tomatoes / bbq ranch dressing	\$14.00
	ADD chicken: \$8.00
	ADD steak: \$16.00
	ADD salmon: \$8.00
Chopped Kale Salad (GF)	\$16.00
cucumber / cherry tomatoes / avocado / bacon / oregano vinaigrette	ADD: chicken 8 / steak 16 / Salmon 8
Classic Caesar Salad (GF)	\$14.00
parmesan / herbed croutons / Caesar dressing	ADD: chicken 8 / steak 16 / Salmon 8
8oz Truno Burger	\$18.00
angus beef patty/cheese/onions/mushrooms brioche bun/ fries	
Impossible Burger*	\$18.00
caramelized onions/ mushrooms/brioche bun/cheese/fries	
Chicken Caesar Wrap	\$18.00
romaine / parmesan cheese / house cut fries	
Pan Seared Salmon	\$30.00
corn succotash / cous cous	
8oz Flat Iron Steak Frites*	\$34.00
parmesan truffle fries / broccoli / garlic aioli	
Roasted Chicken Rigatoni*	\$24.00
spicy rigatoni vodka sauce	
Fish & Chips*	\$24.00
Atlantic fried cod/ house cut fries / English peas/ tarter sauce	
Ice Cream (GF)	\$5.00
chocolate / vanilla / strawberry	
Dark Chocolate Fudge Brownie	\$10.00
warm brownie / ice cream	
Cheesecake	\$10.00
macerated strawberries	

MORNING BREAKFAST MENU 19

Coffee

Drip Coffee 4 Espresso 5 Cappuccino 6 Latte 6 Mocha 7 Americano 7 Hot Chocolate 5

Morning Refreshments

Juice 4 orange / cranberry / apple / grapefruit Milk 4 whole / skim / 2% / almond / oat Hot Tea 4 classic green / wild mint / breakfast / Earl Grey

Breakfast Cocktail - Bloody Caesar	\$14.00
Tito's Vodka / clamato / Worcestershire / Tabasco / celery	
Breakfast Mimosa	\$14.00
Lunetta Prosecco / orange juice	
Continental	\$12.00
pastry / Greek yogurt / OJ	
Steel-cut Oatmeal	\$9.00
steel cut oats / mixed berries / brown sugar	
Breakfast Flatbread	\$15.00
Muenster cheese / egg / choice of bacon, sausage or impossible sausage	
House Granola	\$11.00
Greek yogurt / oats / agave / sunflower / raisins / seasonal berries	
Avocado Toast*	\$15.00
griddled multigrain / avocado / roasted tomatoes Chilli blend / pickled onion / one over-easy egg	
American Breakfast*	\$14.00
two eggs any style / toast / breakfast potatoes / applewood smoked bacon (sub impossible sausage +2)	
Fried Egg Sandwich*	\$15.00
two fried eggs / Muenster cheese / Brioche bun / applewood smoked bacon or sausage. Choice of seasonal fruit or breakfast potatoes.	
French Toast	\$15.00
Dulce de leche / cinnamon crunch / maple syrup	
Cheddar Cheese Omlet	\$15.00
Cheddar cheese / toast / breakfast potatoes	
Bread: Toast	\$5.00
Bagel & Cream Cheese	\$5.00
Assorted Pastries & Muffins	\$7.00
Kids Menu: Pancakes & Maple Syrup	\$10.00
choice of strawberry/blueberry or Nutella	
Eggs & Toast	\$10.00
2 eggs any-style	
Oatmeal	\$5.00
blueberry & strawberry / honey	

CAPS AND CORKS 14

Canopy Martini	\$17.00
Absolute Vodka / Bombay Sapphire Gin / Dry Vermouth	

A Trúnó	\$17.00
Ssssh it's a secret	
Passion Fruit Martini	\$18.00
Tito's Vodka / Passoa / Passion Fruit Puree / Prosecco	
Pick Me Up Martini	\$17.00
Absolute Vanilla Vodka / Kahlua / Espresso	
South Lawn Negroni	\$15.00
Tanqueray Gin / Compari / Sweet Vermouth / Orange Peel	
Donita's Sazerac	\$21.00
Pernod / Hennessy Cognac / Bitters / Lemon	
Websters Old Fashioned	\$18.00
Bulleit Bourbon / Angostura Bitters / Orange	
Dupont Spritz	\$17.00
St Germaine / Cava / Lime Juice / Mint	
White Wine	
Margote Jean Brocard 12 44 Chardonnay Masi 14 52 Pinot Grigio Château Les Arromans 12 44 Sauvignon Blanc Make De Vinas 14 52 Albarino Nine Hats 13 50 Riesling Matua 12 44 Sauvignon Blanc	
Red Wine	
Berthet Rayne 12 44 Cote Du Rhone Coeur De Terre 14 52 Pinot Noir Reflets 16 58 Haut- Medoc Umani Ronchi Jorio 16 58 Montepulciano Château Haut-Plantey 139 Saint-Émilion	
Sparkling	
Mumm Napa 18 30 Brut La Marca 14 54 Prosecco Biutiful 14 56 Cava Brut Nature	
Rose	
Whispering Angle 12 44 Rosé	
Draft Beer	
Heineken 8 Lager DC Brau 8 Pale Ale Modelo Especial 8 Pilsner-style lager 7 Locks 8 Local Craft Beer	
Bottled Beer	
Guinness 8 Irish Stout Fat Tire 8 Amber Ale Blue Moon 8 Belgian Style Witbier Amstel Light 8 Light Larger Lagunitas 8 Indian Pale Ale Magners 8 Cider	