



DINNER MENU

TO START

SEASONAL BUTTER BOARD

Amish butter, sea salt, local honey, seasonal fresh herbs and edible flowers, ciabatta | 12
(Also available with Avocado "Butter")

BANGIN BROCCOLI (vv)

sriracha sauce | 15

FRIED PARMESAN RISOTTO (v)

herb aioli | 11

BURRATA, CAPONATA & MICRO ARUGULA (v, gfo)

grilled bread | 16

GRILLED CALAMARI (gf)

potato, olives, arugula, lemon vinaigrette | 17

TUNA TARTARE (gfo)

ginger, jalapeno, avocado, wonton | 16

GRILLED CAULIFLOWER (vv, gf)

romesco, quinoa, chimichurri | 15

CHEESE BOARD (v, gfo)

robiola, aged gouda, blue, manchego, p'tit basque, toasted raisin pecan bread | 28

SOUP & SALAD

CAESAR SALAD (gfo)

romaine, parmesan, croutons | 15

KALE, BRUSSELS SPROUT & QUINOA SALAD (vv, gf)

apples, almonds, pomegranate, lemon vinaigrette
half portion 12 | full portion 18

WATERMELON & TOMATO SALAD (v, gf)

Lime, feta, mint, micro arugula | 16

SUMMER PEACH SALAD

plums, ricotta salata, balsamic, arugula | 16

GAZPACHO (vv, gf)

cucumber, red pepper, e.v.o.o., cilantro | 13

v= vegetarian

vo= vegetarian option

vv= vegan

gf= gluten free

gfo= gluten free option

dfo= dairy free option

ENTRÉE

NORWEGIAN SALMON & PANZANELLA SALAD

olive puree, chimichurri | 33

GINGER COCONUT CURRY (gf)

cod, shrimp, coconut milk, rice, peas, spinach | 33

*VEGAN OPTION: zucchini, carrots, broccoli, spinach, peas, rice | 24

GRILLED BRANZINO (gf)

roasted tomatoes, polenta, spinach, chimichurri | 33

RICOTTA GNOCCHI (v) fresh tomato, basil, parmesan

Half 14 | Full 28

RATATOUILLE LASAGNA (vv) tofu ricotta, spinach | 24

EGGPLANT "SHORTRIB" (vv)

mushroom bordelaise, mashed potatoes, spinach, fried shallots | 28

GRILLED ZUCCHINI ROLLS (v, gf) ricotta, mint, lemon zest, tomato | 24

JENN'S CHICKEN POT PIE spinach, peas, carrots, mushrooms | 24

PERUVIAN CHICKEN THIGHS (gf)

avocado jalapeno- cilantro sauce, rice, black beans | 30

ZUCCHINI NOODLES WITH LAMB RAGU (gf) parmesan | 30

BRAISED BEEF SHORT RIBS (gf) potato puree, spinach | 37

ORGANIC BUTCHER GREEN SAUSAGE (gf) Dijon, arugula,

heirloom tomato salad | 28

GRILLED PRIME NY STRIP STEAK (gf) chimichurri | 56

1310 CHEESEBURGER (gfo)

Chapel Hill Farm beef, cheddar, bacon tomato jam, maple aioli, pickled onions, arugula | 25
(choice of French fries or mixed greens)

VEGAN BURGER (vv, gfo)

lettuce, tomato, onion, pickles, cashew cheese sauce | 22
(choice of French fries or mixed greens)

SIDES

SAUTEED BRUSSELS SPROUTS & BACON (gf) shallots | 13

ROASTED BROCCOLI (vv, gf) garlic, red pepper flakes | 12

MACARONI & BLUE CHEESE (v) cavatappi, parmesan, cheddar | 14

* ASK ABOUT JENN'S FROZEN HOMEMADE MEALS TO TAKE HOME *

***Please note that all tables with 6 or more people will have an auto gratuity of 20% added to their bill**

***No split checks on large tables**

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

***Not all ingredients are listed on the menu. Please inform your server of food allergies**

