

Soup

Shareables

Salads

Vichyssoise *Bowl \$6.50 / Cup \$5.50*
 Vegetarian, Vegan Option, Made without Gluten Option, Dairy Free Option
 White Beans / Roasted Vegetable / Kale / Turmeric / Lemon / Micro Greens

Soup du Jour *Bowl \$6.50 / Cup \$5.50*
 Chef's choice / Please ask for today's option

Engrained Crispy Brussels **\$10.75**

Crispy Brussels Sprouts / Brown Sugar / Dates / Garlic / Parmesan / Balsamic Reduction

Duncan Family Farms Badger Flame Crudo **\$11.50**

Local Badger Flame Beets / Grapefruit Supremes / Apricot Herb Beet Green Chimi / Toasted Pistachio

Lemon Pepper White Bean Skillet **\$10.50**

White Beans / Lemon / Coconut / Fresh Herbs / Naan

Frites Street Fries **\$5.00**

Side Salad **\$5.00**

Homer Farms Spring Mix / Diced Tomato / Diced Cucumber / Red Onion / Raspberry Vinaigrette

Soup & Salad **\$9.00**

Homer Farms Spring Mix / Diced Tomato / Diced Cucumber / Red Onion / Raspberry Vinaigrette

ADD: Grilled Salmon +\$8 / Smoked Salmon +\$7 / Grilled Chicken +\$6 / Grilled Tofu +\$5

Maroon & Gold *(Vegetarian, Vegan Option, Dairy Free Option)* **\$10.50**

Homer Farms Spring Mix / Gold Beets / Plumped Golden Raisins / Plumped Craisins / Turmeric Sunflower Seeds / Goat Cheese / Raspberry Vinaigrette

ADD: Grilled Salmon +\$8 / Smoked Salmon +\$7 / Grilled Chicken +\$6 / Grilled Tofu +\$5

Engrained Cobb Salad *(Made without Gluten, Dairy Free Option)* **\$14.95**

Homer Farms Spring Mix / Heirloom Tomato / Beet Cured Egg / Bacon / Blue Cheese Crumbles / Chive / House Blue Cheese Dressing / Quinoa Garlic Crumble

ADD: Grilled Salmon +\$8 / Smoked Salmon +\$7 / Chicken +\$6 / Tofu +\$5

Smoked Salmon Salad *(Vegetarian Option, Vegan Option, Dairy Free Option)* **\$16.95**

Hickory Smoked Salmon / Wild Arugula / Roasted Asparagus / Fennel / Lemon Vinaigrette / Focaccia Crumbs

Duncan Family Farms Badger Flame Beets & Carrot Burrata Salad **\$15.95**

Badger Flame Beets / Beet Greens / Spring Mix / Burrata / Shallot Honey Vinaigrette

ADD: Grilled Salmon +\$8 / Smoked Salmon +\$7 / Chicken +\$6 / Tofu +\$5 / Crispy Iberian Prosciutto +\$2

Mediterranean *(Vegetarian)* **\$15.95**

Spring Mix / Spinach / Heirloom Tomato / Olive Medley / Cucumber / Feta / Pickled Red Onion

ADD: Grilled Salmon +\$8 / Smoked Salmon +\$7 / Chicken +\$6 / Tofu +\$5 / Crispy Iberian Prosciutto +\$2



engrained



★★★

Handheld

Served With Choice of:

Frites Street Fries

Side Salad +\$2.00

Cup Soup +\$2.00

Half Sandwich & Soup or Salad *Does Not Include Burger Or Vegetarian Burger*

Choice Of Half Sandwich With A Side Salad Or Cup Of Soup Du Jour Or Specialty Soup

Salmon Croquette Burger

Seared Salmon Patty / Grilled Green Onion / Roasted Red Pepper / Caper Aioli Pickled Red Cabbage / Brioche

Buffalo Chicken Brioche

Organic Shredded Chicken Breast / Buffalo / Pickled Cabbage Slaw / Side Blue Cheese

Pineapple Bacon Jam Engrained Burger *(Made without Gluten option, Dairy Free option)*

6 OZ Local Grass-fed Brisket Burger / House Pineapple Bacon Jam / Lettuce / American / Toasted Brioche

Beetstrami Sandwich *(Vegan, Vegetarian, Made without Gluten)*

Pastrami Spiced Roasted Red Beets / Sauerkraut / Vegan Beet Aioli / Daiya Vegan Cheese / Toasted Marble Rye

Vegetarian Black Bean Date Burger *(Vegan, Vegetarian, Made without Gluten option)*

Black Bean / Brown Rice / Date / Oats / Beet Aioli / Arugula / Toasted Brioche Bun

\$13.95

\$16.95

\$15.95

\$16.75

\$15.95

\$16.75

Entrée

Grilled Flank Steak *(Made without Gluten option, Dairy Free Option)*

Marinated Grilled Flank Steak / Lemon Garlic Broccolini / Creamy Mashed Potatoes / Chimi

Bang Bang Icefjord Salmon *(Made without Gluten)*

Icefjord Salmon / Creamy House Sweet Chili Sauce / Roasted Garlic Quinoa / Peas and Carrots

Coconut Curry Baked Striped Bass *(Made without Gluten)*

Baked Striped Bass / Roasted Garlic Quinoa / Coconut Curry Carrot Sauce / Micro Greens

Garlic Parmesan Chicken Meatloaf *(Made without Gluten)*

House Ground Organic Chicken Breast / Fresh Herbs / Crispy Fingerling Potatoes / Roasted Red Pepper Pomodoro

Lemon Thyme Mushrooms *(Made without Gluten, Vegetarian, Vegan)*

Scallop Seared Trumpet / Crispy Oyster / Truffle Salted Mashed Potatoes / Lemon Thyme Jus

\$18.95

\$19.25

\$18.75

\$17.25

\$15.25



Pizza

Wild Mushroom Smoked Mozzarella Pizza (Made without Gluten Option, Dairy Free Option)

\$15.35

House Pizza Dough / Garlic Puree / Herb Roasted Wild Mushrooms / Mozzarella / Balsamic Glaze

ADD: Sausage \$2 / Pepperoni +\$2 / Smoked Salmon +\$7 / Grilled Chicken +\$6 / Grilled Tofu +\$5 / Bacon +\$3 / Grilled Salmon +\$8 **SUB:** Gf Crust +\$2

Vegetable Pizza (Made without Gluten Option, Dairy Free Option)

\$14.35

House Pizza Dough / Red Sauce / Roasted Seasonal Vegetable / Mozzarella / Greens

ADD: Sausage \$2 / Pepperoni +\$2 / Smoked Salmon +\$7 / Grilled Chicken +\$6 / Grilled Tofu +\$5 / Bacon +\$3 / Grilled Salmon +\$8

Hot Honey Pepperoni Pizza (Made without Gluten Option, Dairy Free Option)

\$14.35

House Pizza Dough / Red Sauce / Mozzarella / Pepperoni / Hot Honey

ADD: Sausage \$2 / Pepperoni +\$2 / Smoked Salmon +\$7 / Grilled Chicken +\$6 / Grilled Tofu +\$5 / Bacon +\$3 / Grilled Salmon +\$8

Three Cheese Pizza (Made without Gluten Option, Dairy Free Option, Vegan Option)

\$13.35

House Pizza Dough / Red Sauce / Fresh Mozzarella / Parmesan / Shredded Provolone Mozzarella Mix / Garlic Oil Crust

ADD: Sausage \$2 / Pepperoni +\$2 / Smoked Salmon +\$7 / Grilled Chicken +\$6 / Grilled Tofu +\$5 / Bacon +\$3 / Grilled Salmon +\$8

Duncan Family Farms Badger Flame Beet Apricot Ricotta Pizza

\$14.75

(Made without Gluten Option, Vegetarian)

House Pizza Dough / Red Sauce / Roasted Badger Flame Beets / Apricot Herb whipped Ricotta Toasted Sunflower Seeds

ADD: Sausage \$2 / Pepperoni +\$2 / Smoked Salmon +\$7 / Grilled Chicken +\$6 / Grilled Tofu +\$5 / Bacon +\$3 / Grilled Salmon +\$8

Chicago Style Deep Dish

\$12.25

House Pizza Dough / Red Sauce / Italian Sausage / Mozzarella Cheese / Ricotta / Parmesan

Pasta

Lasagna Alla Bolognese

\$15.25

House Made Egg Pasta / Beef Bolognese / Mozzarella / Ricotta / Focaccia Crumble Balsamic Glaze / Parmesan Garlic Knot

Three Cheese Penne Mac

\$12.25

House Made Penne / Parmesan Mozzarella Smoked Gouda Sauce / Pickled Red Onion / Focaccia Crumble

ADD: Sausage \$2 / Pepperoni +\$2 / Smoked Salmon +\$7 / Grilled Chicken +\$6 / Grilled Tofu +\$5 / Bacon +\$3 / Grilled Salmon +\$8

Pasta Primavera

\$16.25

House Made Pasta / Heirloom Tomatoes / Red Onion / Asparagus / Red Pepper / Corn / Carrots / Zucchini / Artichoke Hearts / Parmesan / Garlic Oil / Toasted Pine Nuts **ADD:** Crispy Iberian Prosciutto+\$4

Pasta Bar

\$15.25

PASTA CHOICE: Penne / Strozzapreti / Bigoli **SAUCE OPTIONS:** Bolognese / Creamy Alfredo / Fresh Herb Pesto

ADD: Sausage \$2 / Pepperoni +\$2 / Smoked Salmon +\$7 / Grilled Chicken +\$6 / Grilled Tofu +\$5 / Bacon +\$3 / Grilled Salmon +\$8



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Dessert

Lemon Olive Oil Cake

Vanilla Gelato

Sorbet

Flavor option will vary

Ask Server for Optional Flavors