



Restaurant

Lunch

Small Plates

Crab Cakes, Roasted Red Peppers, Topped with Grapefruit Beurre Blanc
\$13

Crispy Lettuce Wraps, Sweet Chili Sesame Rice Noodles, Crunchy Fresh Vegetables V **
\$9

House Made White Bean Creamy Garlic Hummus, Crudité, Fresh Tabouli
with Toasted Naan Bread V
\$9

Maine Mussels, White Wine Garlic Butter Broth with Cherry Tomatoes, Fresh Herbs,
Beurre Rouge Sauce & Crostini
\$15

Maldon Sea-Salt Roasted Brussel Sprouts with Smoked Bacon **
\$7

Handmade Butternut Squash Ravioli topped with a Brown Butter Sauce,
Pecorino Romano Cheese & Crispy Sage
\$11

Charcuterie Board (serves two) Cured Chorizo, Juniper Beef Salami, Spiked Chèvre, Brie, Quince Jam,
Truffle Honey Marcona Almond, Pickled Vegetable Medley, Whole Grain Mustard, Cornichone, Crostini
\$25

Soups & Salads

Roasted Butternut Bisque, Creme Fraiche, Toasted Pepita & Crispy Sage
\$6

Roasted Roma Tomato & Basil Soup V **
\$6

House Salad - Crispy Greens, Carrots, Cucumbers, Tomatoes,
Banyul's Balsamic Vinaigrette V **
\$8

Seafood Salad - Scallops, Shrimp, Tomatoes, Cucumbers, Red Onion,
Citrus Vinaigrette over Arugula **
\$16

Caprese Salad - Fresh Mozzarella, Tomatoes, Thai Basil, Balsamic Reduction**
\$13.00

Specialties

Candy BLT - Candied Bacon, Lettuce, Tomato, Black Garlic Mayo on Toasted Sourdough
\$13

French Dip Au Jus - Sliced Skirt Steak, Caramelized Onions,
Austrian Gruyere on Toasted Ciabatta
\$17

Portobello Dip Au Jus - Portobello Mushroom, Caramelized Onions,
Austrian Gruyere on Toasted Ciabatta
\$15

Tofu Avocado Melt with Tomatoes, Austrian Gruyere, Arugula on Toasted Sourdough
\$15

Austrian Gruyere and Aged White Cheddar Grilled Cheese on Toasted Sourdough
Served with a Side of Tomato Soup
\$12

Brie Grilled Cheese with Quince Jam, Truffle Extract on Toasted Sourdough
\$13

Smashed Watershed Burger with Aged White Cheddar, Lettuce, Tomato, House Pickles, Caramelized
Onion, Black Garlic Mayo, Brioche Bun, and a side of
Austrian Gruyere and White Cheddar Mac n Cheese
\$19

Quiona Beet Burger, Lettuce, Tomato, Spicy Veganise on Toasted Ciabatta V
\$15

Austrian Gruyere and White Cheddar Mac n Cheese with Smoked Bread Crumbs
\$15

Some items can be made vegan and/or gluten free. Ask your server.

*V = Vegan ** = Gluten Free*

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts and milk. Please inform your server of any known allergies before ordering.