

# DINNER

INC only uses hormone free & naturally raised meats, poultry & game in addition to sustainable seafood • Checks may be split up to 4 ways • We apologize for any inconvenience  
A 20% gratuity will be added to all parties of 6 or more • All burgers & steaks are seared on our plancha • **GF** Denotes a Gluten Free menu item/ we use gluten free soy sauce. **V** Denotes a Vegetarian item

## SNACKS N' SPREADS

**GUACAMOLE** // made to order with cilantro, red onion, jalapeño, served with fresh corn chips on the side **11.00 GF V**

**RYAN'S FRENCH ONION DIP** // shredded mozzarella and swiss cheese smothered in mushroom & caramelized onion gravy, served w/ whole warm baguette for dipping **12.00 V**

**MOZZARELLA SPRING ROLLS** // basil mayo, spicy marinara, parmesan **11.50 V**

**CHICKEN LIVER PATÉ** // crostini, dijon mustard, madeira gelée, pickled red onion **9.00**

**UMAMI FRIES** // hand cut fries tossed w/ furikake, black truffle salt, grana padano, garlic oil, served w/ sriracha 1000 island & basil mayo **11.00 GF V**

**MAC N CHEESE BITES** // house made macaroni & cheese, lightly fried, served w/ smoked tomato aioli **9.50 V**

**DUCK STEAMED BUNS** // duck confit, Thai bbq glaze, pineapple, cucumber, cilantro **12.00**

## SMALL PLATES

**SALMON DUMPLINGS** // caramelized ginger, red curry coconut broth, cilantro, pickled red onion, shredded cabbage, kaffir lime leaf **12.00**

**CHICKEN N' CASHEWS** // shaved zucchini, sesame aioli, red onion, shaved celery, red eye teriyaki **12.00 GF**

**CHARRED BRUSSELS SPROUTS** // garlic aioli, lemon, almonds, parmesan, local wildflower honey **10.50 GF V**

**ORANGE CAULIFLOWER** // orange teriyaki, peanuts, sesame cabbage slaw, basil, mint **10.00 GF V**

**SHAVED STEAK TARTARE** // guacamole, fresh horseradish, dill, sesame oil, honeycrisp apple, pickled red onion, crostini **13.00**

**GRILLED DUCK HEARTS** // sweet chili rock potato, bleu cheese, cucumber & scallion kimchi **10.00 GF**

**COFFEE RUBBED JUMBO CHICKEN WINGS** // choice of Maker's Mark vanilla bean buffalo sauce or our habanero jerk sauce  
*Served with celery salad and bleu cheese dressing*  
**6 PC. 10.00 12 PC. 18.00 18 PC. 25.00 GF**

## LARGE PLATES

**GRILLED BISTRO STEAK** // hasselback potato loaded w/ garlic cheddar sauce, applewood smoked bacon, scallions, served w/ black currant steak sauce **29.00 GF**

**EVERYTHING CRUSTED SALMON** // creamy smashed rutabaga, grilled kale, quinoa, toasted almonds, apricot-ginger chutney **25.00 GF**

**ROASTED CHICKEN BREAST** // butternut squash spread, roasted brussels sprouts, charred onion, parsley, German glühwein glaze **23.00 GF**

**VOODOO SHRIMP N' GRITS** // local cheddar grits, Louisiana style voodoo sauce, tomato, basil, served w/ honey sage cornbread **25.00**

**INC BURGER** // smoked onion aioli, smoked maple cheddar, applewood smoked bacon, sesame brioche bun  
**CHOICE OF:** hand cut fries, crispy tater tots, or organic mixed greens **15.00**

**ORECCHIETTE PASTA** // caramelized onions, roasted local maitake mushroom, fines herbes, radicchio, madeira mascarpone sauce **20.00 V**  
**\*CAN BE MADE VEGAN UPON REQUEST\***

**GREEN CURRY PORK TACOS** // shredded cabbage kimchi, sriracha 1000 island, mint, cilantro, served w/ red dragon hot sauce **21.00**

**GENERAL TSO'S SHRIMP** // sauteed broccoli, ginger, sesame, spiced sunflower seeds, steamed brown rice, basil **24.00 GF**

**STUFFED CHESHIRE PORK CHOP** // brioche & apple stuffing, apple cider glaze, pumpkin mole negra, cilantro, garlic aioli, crispy yucca **28.00**

**VEGGIE BURGER** // grilled portabello caps stuffed with 3 cheeses, lightly breaded, topped w/ pimento cheese and pepper jelly, sesame brioche bun  
**CHOICE OF:** hand cut fries, crispy tater tots, or organic mixed greens **15.00 V**

## SALADS

**ADD CHOICE OF:**  
• roasted scottish salmon ·  
• lemon marinated chicken breast tenders ·  
• seared shrimp ·  
• chipotle-honey marinated steak tips ·  
**TO ANY SALAD 9.00**

**MIXED GREENS** // cucumber, red onion, shaved grana padano, fines herbes, house made honey-balsamic dressing **9.00 GF V**

**ROMAINE SALAD** // mint & black pepper vinaigrette, lemon, shaved grana padano, frosted walnuts **10.00 GF V**

**ROASTED BEETS** // chipotle salsa verde, radish, spiced pumpkin seeds, queso fresco, sliced apple, cilantro, walnut-sherry vinaigrette, curly kale **10.00 GF V**

## SIDES

**GREEN CABBAGE KIMCHI** // sriracha, ginger, garlic, tamari **5.00 GF V**

**CRISPY TATER TOTS** // small side served with ketchup **6.00 GF V**

**HOUSE MADE SPICY PICKLES** // garlic, dill, jalapeño **7.00 GF V**

**HOUSE CUT FRIES** // small side served with ketchup **5.00 GF V**

**SIDE SALAD** // cucumber, red onion, parmesan, house made honey-balsamic dressing **5.00 GF V**

**SESAME SLAW** // red cabbage, peanuts, tamari **6.00 GF V**

**YUCCA FRIES** // small side served w/ garlic aioli & pickled onions **7.00 GF V**

**CASTLE VALLEY MILLS GRITS** // butter, aged cheddar cheese, coarse grits **7.00 GF V**