



GHOST TREE
LOUNGE

ANTIPASTO

Salumi Board - *array of prosciutto de parma, speck, soppressata, pickled red onion, piquillo peppers, marcona almonds, fig mostarda, crostini* MP

Housemade Spicy Tuscan Meatballs - *seasoned with fennel, chili flakes, paprika and coriander and served with caramelized onion pub mustardo, crostini* 16

Soup du Jour - *seasonal selection* MP

INSALATA

Grilled Caesar Salad - *romaine hearts, grana padano, Boquerones anchovies, sourdough crouton with caesar dressing* 18

Roasted Spring Salad - *organic greens, sugar snap peas, asparagus, watermelon radish, and peppered bacon with balsamic dressing* 18

Add protein - *free-range chicken or blackened chicken* 8 | *Allen Brothers hanger steak* 18 | *locally-sourced salmon* 16

ENTREES

Bolognese - *housemade Italian fennel sausage with fresh egg tagliatelle and parmesan raggiano* 24 | 14 for half portion

From The Grill -

Served with local garden greens, fingerling potatoes, choice of sauce: bernaise, cherry agrodolce, or chimichurri

Cedar River Farms Fillet (8oz) 48

Steelhead Salmon (8oz) 32