



WEDNESDAY, AUGUST 1
1:10 PM

AT THE PLATE

FRESH BAKED BREAD

Grand Central Bakery, Compound Butter (V)

FRESH FRUIT

Local Berries, Pineapple, Assorted Melons (GF)(V)(v)

IMPORTED & DOMESTIC CHEESES (GF)(V)

CHEF'S CHOICE CHIPS & DIP

FIRST BASE

CAESAR SALAD

Hand-Tossed Romaine, Croûton, Anchovy Dressing, Pan Reggiano (V)

POTATO SALAD

Baby Reds, Celery, Red Onion, Sweet Pickle, Aioli Dressing (GF)(V)

HOME-STYLE COLESLAW

Shredded Cabbage, Carrot, Poppy Seed Aioli (GF)(V)

BUILD-YOUR-OWN SALAD

Garden Greens, Fresh Vegetables, House Dressings (GF)(V)(v)

SECOND BASE

MARINATED GOAT CHEESE

Honey, Hazelnut Crumble, Sea Salt (GF)(V)

BBQ MEATBALLS

Pork & Beef Meatball, Bourbon BBQ Sauce

THIRD BASE

BRAISED MUSSELS

NW Mussels, Garlic, Shallot, Fresno Pepper, Roma, White Wine (GF)

SMOKED TENDERLOIN

Choice Beef Tenderloin, Texas Dry Rub, Chipotle + Cilantro Aioli (GF)

BBQ CHICKEN

Roasted and Mopped Yard Bird, House BBQ Sauce (GF)

BLACKENED ROCKFISH

Line-Caught Pacific Rockfish, Citrus Avocado Crema (GF)

SMOKEY MAC & CHEESE

Lagana Pasta Lumache, Smoked Gouda Mornay (V)

CORN COBBS

Fresh Summer Corn, Clarified Butter (GF)(V)(v opt.)

DUGOUT BAR SPECIAL

PULLED PORK SLIDERS

HOME PLATE

FRESH BAKED COOKIES & BROWNIES (V)

ASSORTED PIES & CAKES (V)