



Share:

Pork Belly Rillettes duck fat crostini, cornichon, crunchy salt 8

Grilled Romaine Hearts fried capers, croutons, creamy garlic dressing, anchovies 9 *

Mixed Lettuces sherry vinaigrette 7 *

Sautéed Gulf Shrimp piparras, garlic butter, lemon, parsley 12

Maine Lobster Corndogs (limited) tarragon-malt vinegar, beer mustard 10

House Made Pork & Cognac Pate house pickles, arugula, crostini 12 *

Duck Fat French Fries buttermilk ranch 6 *

Marinated Castelvetrano Olives orange zest, thyme, garlic 4

Early Heirloom Tomato Salad chevre, arugula, basil, shaved onion 10

Oysters see board

Bread & Butter 2

Entrée:

Macaroni & Cheese Gratin gruyere, oregon black truffle oil, bread crumb 15

Branch Burger french fries or green salad 12 (add cheddar or gruyere 1 add bacon 2 add farm egg 2)

Alberta Burger blue cheese, caramelized onions, spicy remoulade, french fries or green salad 13

Grilled Steak Cobb Salad romaine, bacon, avocado, cherry tomato, blue cheese, buttermilk ranch 16

Charred Local Lamb Burger black olive, peppadew, harrisa-yogurt, arugula 14

Sweet

Whiskey Chocolate Mousse whipped cream 7

*2.00 off at happy hour 5 – 7