JNCH

GREENS

Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+ | 11.9

Southwest Chicken

House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF | 13.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 12.9

Steakhouse

8 oz. USDA Choice Flat Iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 20.9

ARTISAN SANDWICHES

Gluten Free Bun +1

Alpine Chicken

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side. GFO | 15.9

Crispy Chicken**

Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side. GFO | 16.9

Prime Rib

Sauteed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side. GFO | 16.9

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO | 16.9

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. Choice of side. GFO | 16.9

Hangover Burger 7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. Choice of side. GFO | 16.9

LUNCH HOURS :: MONDAY - FRIDAY **OPEN - 2:30PM** Full dinner menu also available during lunch.

GF=Gluten Free GFO=Gluten Free Option HH=Heart Healthier V=Vegetarian V+ = Vegan VO+ = Vegan Option *Consumer Advisory: Eating raw or undercooked foods may be hazardous. Do so at your own risk. If you have a food allergy, please speak to the owner, manager, chef or your server.