



# DINNER

*We work to create exciting dishes using only the  
BEST, FRESH, SEASONAL INGREDIENTS.  
If mother nature ain't feelin' it, you aren't eatin' it.*

## Starters

### Deviled Eggs 14

Cheddar, House Smoked Brisket in Masala BBQ Sauce, Caramelized Shallots

### Cuban Six Pack 13

Grill Pressed King's Hawaiian Rolls, Renfro's Hot Sweet Jalapeño Relish, House Smoked Pulled Pork, Mustard, Dill Pickle, Provolone, Root Chips

### Keller Flats MKT

Weekly flatbread creations featuring fresh, seasonal and "twisted" offerings from Chefs Carlos & Bob

### Golden Harvest Fried Goat Cheese 10

Focaccia Crust, Pomodoro Sauce, Fresh Basil and Wood Grilled Garlic Brioche Bread

### Kobe Sliders 15

Three Mini Kobe Burgers, Brioche Bun, Tarragon Aioli, Provolone, Classic Set Up, 510 French Fries

### LODO 9.5

Chipotle Black Bean Purée, Jalapeño Queso, Renfro's Hot Sweet Jalapeño Relish, Stone Ground Corn Tortillas

### Triple Dip 11

- J.A.C. Dip: Jalapeño/Apple/Cheddar
- S.S.P. Dip: Spinach/Sun Dried Tomato/Pepper
- Jack V-Dip: Golden Harvest Cream Cheese/Renfro's Hot Sweet Jalapeño Relish/Fresh Thyme

Served with Stone Ground Corn Tortilla Chips

## The Mains

**Burgers & Sandwiches served with a choice of FM Side Salad, 510 Fries, BBQ Root Chips or Ellen's Potato Salad**

### FnG Burger 11.5

Wood Fired C.A.B. Top 2% Chuck & Steak, WI Cheddar, Classic Set Up, Brioche Bun

### Bison Burger 17.5

Wood Grilled Colorado Bison, Truffle Aioli, Crisp Potato Strings, Jalapeño Bacon Goat Cheese, Miso Caramel Glaze, Brioche Bun

### R N D Burger of the Week 13.5

The Chef's Special Offering of the Week with unusual and twisted toppings

### Rubenesque 13.5

Grilled Corned Beef Brisket, 1k Island Dressing, Hunter Kraut, Swiss, Lightly Seeded Grilled Rye Bread

### The Wedge 9.5

¼ Iceberg Lettuce Wedge, Green Goddess Blue Cheese Dressing, Tomatoes, Green Onions, Bacon

★ Add Wood Grilled Chicken 6

★ Add Bay of Fundy Salmon 9

### Wood Grilled Caesar 9.5

Grilled Romaine, Shaved Parmesan, Creamy Caesar Dressing, Tomatoes, Bacon, Garlic Butter Croutons

★ Add Wood Grilled Chicken 6

★ Add Bay of Fundy Salmon 9

### Macadamia Chicken Salad 14.5

Macadamia Nut Crusted Chicken, Mixed Heritage Greens, Swiss, Cheddar, Bacon, Egg, Sweet Potato Strings, Tomatoes, Honey Spiced Mustard

### Gibson Steak Salad 16

Wood Grilled C.A.B. Top 2% Sirloin Steak, Mixed Spring Greens, A.1.® Vinaigrette, Cheddar, Swiss, Tomatoes, Pickled Red Onions

### 25 HP Village Pasta 18.5

Wood Grilled Chicken, Angel Hair Pasta, Artichokes, Tomatoes, Cremini, Spinach, Sun Dried Tomatoes, Basil Lemon Butter

### Boneless Pot Roast Short Rib 20.5

Garlic Smashed Potatoes, Umami Vegetables, Pan Jus

### Baseball Sirloin Steak 26

Wood Grilled C.A.B. Sirloin, Garlic Thyme Root Vegetables, Spinach and Red Onion

### Maine Lobster Mac & Cheese 21.5

Maine Lobster, Wild Mushrooms, Spinach, Cavatappi Pasta, Four Global Cheeses, Herb Focaccia Bread Crumbs, FM Salad

### Bay of Fundy Wild Salmon 23.5

Wood Fired Wild Caught Salmon, KTX Greens, Saffron Lemon Butter

## Desserts

### Nutella Flourless Chocolate Cake

### Crème Brûlée

Check with your server for today's savor

### Chef Carlos "No Bake" Cheesecake

Brown Sugar Almond Crust, Miso Caramel

### Boone's Cobbler

Seasonal Farm Fruit Flavors inspired by Gladys Boone

## For the Kiddos

12 & UNDER

### Chef's Mac & Cheese 7.5

### Chef's Grilled Cheese 7.5

### Mini Burgers 7.5

### Chicken Tenders 7.5

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