

Dinner

caesar salad	6	Eclipse cheese burger	11
romaine / parmesan / bread crumbs / cured egg yolk / pancetta	<i>add chicken 5</i>	8 ounce burger / cheddar / lettuce / tomato / pickles / onion / brioche bun / fries	
spinach & goat cheese salad gf	12	turkey melt	12
baby spinach / roasted butternut squash / pomegranate seeds		smoked turkey / smoked gouda / applewood smoked bacon	
toasted goat cheese / candied pecans / sorghum vinaigrette		caramelized onion / sweet pepper aioli / fries	
cold smoked salmon salad gf	14	mushroom risotto gf	12
butter lettuce / dill buttermilk dressing / cherry tomatoes / red onion / egg		Ozark forest mushrooms / butternut squash / crispy sage	

roasted tomato bisque	5 / 10	squash noodles and spicy tofu gf v	12
bacon and mushroom soup	6 / 12	yellow squash and zucchini 'noodles' / spicy seared tofu	
bacon / Ozark forest mushrooms / cream / gouda		red onion / cherry tomatoes / basil oil <i>substitute chicken for tofu 3</i>	

deviled eggs gf	5	steak sandwich	14
varies daily		8 ounce strip steak / peppers / onion / provolone / horseradish / fries	
brussel sprouts & pancetta gf	6	braised beef pappardelle	18
salmon croquette	8	red wine braised beef and mushroom ragu / taleggio	
roasted asparagus / poached egg / sweet pepper aioli		pan seared chicken and gnudi*	24
andouille & bacon mac and cheese	8	bone in chicken breast / Ozark Forest mushrooms	
cheddar / andouille sausage / bacon		fig & red wine reduction / arugula	
charcuterie board	10 / 14	bone in porkchop gf	26
chef's selection of cured meats & cheeses, nuts, fruits and honeycomb		fingerling potatoes / spicy apple chutney / brussels sprouts and pancetta	
bacon wrapped quail gf	12	steak n fries gf	26
pomegranate molasses gastrique		12 ounce strip steak / compound butter / fries	
oysters in a half shell gf	15 (6)	pecan encrusted salmon	28
horseradish / cocktail sauce		brussel sprouts and pancetta	
oysters casino	15	filet mignon gf	32
pancetta / garlic / fresh herbs / shallots / butter / grilled bread		6 ounce filet / fingerling potatoes / pancetta & brussel sprouts	

**please allow a longer cook time*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any allergies or dietary restrictions

\$3 fee for substitutions / \$5 fee to split entrées