

BAR BITES

BACON WRAPPED DATES 12

goat cheese, maple hot honey

BLACK EYED PEA HUMMUS 8

crudite, crispy pita {ve.v.gfo}

MAC BALLS "PARMESEAN" 12

tomato sauce, mozzarella, pesto {nfo.ve}

CRISPY BRUSSELS TACOS 10

pinto beans, pickled onions, cotija, cilantro {GF.VE.NF}

ROASTED CAULIFLOWER TACOS 10

romesco, crispy kale {v.ve.gf}

U.H.WINGS 12

carrots, celery, ranch {gf}

"THE HALL" NACHOS 14

tortilla chips, cotija "queso", pinto beans, jalapenos,

pickled red onion, tomato, cilantro, {nf.ve}

PARISEAN DISCO FRIES 11

brown gravy, cheddar {veo}

TRUFFLE-PARMESAN FRIES 8

REGULAR FRIES 6

SALADS

KALE CAESAR 12

parmesan dressing, croutons {ve.gfo.nf}

ROASTED BEET SALAD 13

arugula, truffled goat cheese mousse, orange wheel,

crispy chickpeas, maple vinaigrette {gf.v.ve.nf}

BURRATA PANZANELLA 14

croutons, cherry tomatoes, red onion, basil, crispy capers,

burrata, balsamic {ve.vo.gfo.nf}

HOUSE SALAD 11

mixed baby greens, herbs, tomatoes,

cucumber, carrots, red onions, house vinaigrette

{ve.vo.gfo.nfo}

ADD: AVOCADO(+4) CHICKEN(+7)

SALMON, SHRIMP, OR STEAK(+12)

SANDWICHES

served with fries or side salad

gluten free bun(+2)

bacon or avocado(+2)

CHICKEN BLT(FRIED/GRILLED) 15

smoked bacon, american, garlic-herb

butter, lettuce, tomato, onion, pickle, brioche bun {nf.gfo}

THE HALL BURGER 14

american, lettuce, tomato, onion, pickle, brioche bun

{nf.gfo}

GARDEN VEGGIE BURGER 16

marinated onions, grilled eggplant, arugula pesto, rye

{ve.nfo.gfo}

SHORT RIB SANDWICH 20

cheddar, crispy onions, italian roll,

horseradish crema {nf.gfo}

SIDES

CRISPY BRUSSELS SPROUTS 8

apples, almonds, cider {ve.gf.nfo}

ROASTED CAULIFLOWER 8

blistered cherry tomatoes, pine nuts {ve.v.gf}

CREAMY POLENTA 8

cream, garlic, parmesan {gf.nf.ve}

SMASHED FINGERLING POTATOES 8

bacon, garlic, cheddar, sour cream, scallions {gf.nf.veo}

ROASTED ARTICHOKE HEARTS 8

charred lemon, roasted garlic aioli, panko {ve.gfo.nf}

RAW BAR

OYSTERS {HALF DOZEN} 18

cocktail sauce, Mignonette, Lemon {gf.nf}

SHRIMP COCKTAIL {3 Per} 15

cocktail sauce, lemon {gf.nf}

TUNA TARTARE 17

cucumber, red onion & sesame Salad, avocado, soy vinaigrette Salad {nfo.gf}

STEAK TARTARE 18

cornichons, dijon, horseradish, garlic toast {nf.gfo}

APPETIZERS

CHEESE BOARD 16

fruit, nuts, grilled bread {ve.gfo.nfo}

CHARCUTERIE BOARD 17

olives, dijon, grilled bread {nf}

SMOKED DUCK BREAST 14

poached egg, arugula, apricot preserve, crispy prosciutto, balsamic {gf.nf}

PEI MUSSELS 16

tomato broth, shaved fennel, diced tomato, jalapeño, grilled bread {gfo.nf}

GRILLED OCTOPUS 18

roasted red pepper romesco, cherry tomatoes, white beans, pistachio herbs

{gf.nfo}

TRUFFLE BEC FLATBREAD 13

truffle cream, potato, smoked bacon, sunny side egg, parmesan, herbs

{veo.nf}

BBQ DUCK NACHOS 17

Beer cheese, BBQ duck confit, cheddar, lettuce, tomato, cherry

pepper aioli {nf}

CRAB CAKE 16

arugula, roasted cherry tomatoes, fresh mozzarella, pickled onion, cherry pep-

per aioli {nf}

SPINACH FLATBREAD 14

goat cheese, garlic, ricotta, balsamic drizzle {v.nf}

ENTREES

GARDEN VEGGIE PASTA 18

fusilli, cherry tomatoes, mushrooms, brussels sprouts, pesto, lemon & white

wine {ve.nf}

TRUFFLE "GNOCCHI & CHEESE" 22

fontina cheese, cream, black truffle, panko, herbs {ve.nf}

BRAISED SHORT RIB 27

mushroom risotto, crispy onions & braised vegetable puree {nf}

GRILLED AHI TUNA 32

artichokes, charred lemon, avocado, panko, roasted garlic aioli,

yuzu-sake vinaigrette {nf.gfo}

GRILLED HANGER STEAK 34

sweet potato medallions, garlic haricot verts, salsa verde {gfo.nf}

CRISPY SKIN SALMON 26

roasted fingerling potatoes, zucchini, pineapple-grapefruit salsa,

balsamic glaze {gf.nf}

FRENCH CUT CHICKEN BREAST 27

gorgonzola polenta, roasted red peppers, chorizo & herb demi {gf.nf}

PAN ROASTED BABY LAMB CHOPS 35

spinach & garlic spaetzle, roasted tomatoes & whole grain mustard

demi {nf.gf}

"THE HALL" STEAK FRITES 38

grilled rib eye, garlic butter, shoestring fries, herbs {gfo.nf}