



beginnings

SESAME TUNA	19
SEARED SESAME-CRUSTED TUNA, WASABI AVOCADO, EEL SAUCE CAVIAR, SPICY MAYO, CRISPY RICE PAPER CLOUD.	
BEEF CROQUETTES	13
BRAISED SHORT RIB, ROASTED GARLIC-CILANTRO AIOLI.	
CHAR SIU PORK BITES	12
SOY-GINGER BRAISED PORK BITES, QUESO BLANCO MOUSSE, GUAVA-HIBISCUS GASTRIQUE.	
MUSSELS	14
PEI MUSSELS, SAFFRON-PAPRIKA FUMÉ, CHARRED FENNEL, GRILLED GARLIC BREAD.	
BURRATA CAPRESE	13
BURRATA, BLISTERED TOMATOES, BASIL OIL, GOOSEBERRY-BALSAMIC AND VANILLA REDUCTION.	
BBQ SHRIMP	14
BATTERED FRIED SHRIMP, SWEET POTATO PURÉE, HOUSE BBQ SAUCE.	
EGGPLANT CAPONATA	10
GARLIC CROSTINI, EGGPLANT-OLIVE RAGOUT.	

salads

(ADD CHICKEN, SALMON, SHRIMP, OR STEAK)

GRILLED CAESAR	12
ARTISAN ROMAINE, HOUSE CAESAR DRESSING, PARMESAN CRISP.	
HOUSE MARKET	12
FIELD GREENS, HEIRLOOM TOMATOES, CUCUMBERS, RED ONIONS, SHAVED CARROTS, GOOSEBERRY VINAIGRETTE.	
SOUTHWEST	12
FRESH LETTUCE, CORN SALSA, TOMATOES, QUESO BLANCO, CILANTRO-CHIPOTLE RANCH DRESSING.	
SUMMER BREEZE	14
FIELD GREENS, SHAVED FENNEL, CANDIED PECANS, STRAWBERRIES, CUCUMBERS, ROASTED CITRUS-BANANA VINAIGRETTE.	

VEGETARIAN OPTION

CONTINUE THE EVENING UPSTAIRS BY
JOINING THE HONOR ROLL.
ASK YOUR SERVER FOR THE WAY IN.

mains

RISOTTO CARBONARA	25	OUTLAW STRIPLOIN	30
GRILLED SHRIMP, CRISPY GUANCIALE, ARBORIO RICE, PARMESAN, CARBONARA BASE.		ANCHO-SEASONED STRIPLOIN, CORN SALSA FRITTER, FRESH GUACAMOLE, CHIPOTLE CREMA, PICKLED ONION.	
BREAD-CRUSTED SALMON	25	STEAK EGGPLANT	18
SEARED SALMON, PARSNIP PURÉE, SAUTÉED SPINACH, LEMON-DILL BEURRE BLANC, CHIVE OIL.		GRILLED MARINATED EGGPLANT, PARSNIP PURÉE, CHARRED BROCCOLINI, RED WINE GASTRIQUE.	
SHORT RIB FRITES	30	CHICKEN CAPRICCIOSA	24
BRAISED SHORT RIB, TRUFFLE-PARMESAN POMMES FRITES, CHARRED BROCCOLINI, RED WINE DEMI-GLACE.		BREADED CHICKEN BREAST, ARUGULA, FRISÉE, HEIRLOOM TOMATOES, RED ONIONS, BASIL OIL, BALSAMIC REDUCTION.	

sweets

SUMMER TREAT	10	GOOSEBERRY-LAVENDER BRÛLÉE	12
HOUSE-MADE KEY LIME PIE.		GOOSEBERRY AND LAVENDER CREAM, BURNT SUGAR CRUST.	
DUBAI CHEESECAKE	12	MIXED BERRIES TART	10
PISTACHIO CHEESECAKE, MILK CHOCOLATE GANACHE.		SWEET TART, PASTRY CREAM, MIXED BERRIES, APRICOT PRESERVE.	

*EATING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS.



GOOD MORNING, VALPARAISO! BREAKFAST IS NOW IN SESSION.

breakfast

BREAKFAST PLATTER 12
YOUR CHOICE OF EGGS SERVED WITH SOUTHERN POTATOES AND YOUR SELECTION OF BREAKFAST SAUSAGE OR THICK-CUT BACON. FINISHED WITH YOUR CHOICE OF TOASTED BREAD.

THE SANTA FE RÖSTI 12
CORN SALSA, THICK-CUT BACON, AND A POACHED EGG, TOPPED WITH SMOKY CHIPOTLE CHEESE SAUCE.

OMELET YOUR WAY 14
A FLUFFY, THREE-EGG OMELET FOLDED OVER YOUR CHOICE OF FRESH INGREDIENTS. CRAFTED TO ORDER AND SERVED WITH GOLDEN SOUTHERN-STYLE POTATOES AND YOUR CHOICE OF TOAST.

PORK & WAFFLE 14
BREADED PORK CUTLET, TOASTED SWEET POTATO WAFFLE, AND OUR SIGNATURE HOUSE-MADE BACON AND APPLE SYRUP.

THE SOUTHERN HEARTH 13
TWO WARM BUTTERMILK BISCUITS TOPPED WITH A GENEROUS POUR OF OUR SAVORY, PEPPERY SAUSAGE GRAVY.

ARTISAN FRENCH TOAST 14
THICK-CUT CHALLAH BREAD SOAKED IN A RICH VANILLA-CINNAMON CUSTARD. TOPPED WITH BLUEBERRY GANACHE AND MIXED BERRIES.

OLD-FASHION STACK 13
THREE FLUFFY, GOLDEN-BROWN BUTTERMILK PANCAKES. SERVED WITH WHIPPED BUTTER AND WARM MAPLE SYRUP.

coffee

DRIP COFFEE 4
HOT TEA 4

drinks

ORANGE JUICE 5
APPLE JUICE 4
MILK 4
HOT CHOCOLATE 5

mimosas

CLASSIC 12
BLOOD ORANGE 13
GRAPEFRUIT 13
MIMOSA CARAFE 38

quick additions

OATMEAL 4
GRITS 4
GRANOLA 4
FRUIT CUP 4
MIXED BERRIES 4

kids' pick

MINI STACK 6
SWEET WAFFLE 8
KIDS' BREAKFAST PLATTER 10
FRENCH TOAST 8

bread

MULTIGRAIN 4
WHITE 4
TEXAS TOAST 4
RYE 4

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