

Restaurant Week

January 26th to February 2nd

DINNER MENU: THREE COURSE \$46

Course One

Herb Cream Cheese Mushrooms

Tender mushroom caps filled with a savory blend of herb-infused cream cheese, then breaded in seasoned panko breadcrumbs and baked to golden perfection. Served with a side of homemade garlic ranch dressing for dipping.

Grilled Pineapple Chili Lime Brussels Sprouts

Fried Brussels sprouts and pineapple wedges, fresh lime juice, chili powder, and sea salt.

Lollipop Street Corn

Grilled corn on the cob, artfully skewered and brushed with a zesty lime-infused truffle oil. Topped with crumbled aged goat, a drizzle of smoky chipotle aioli, and a sprinkle of pickled jalapeños for a kick.

Fried Goat Cheese with Pickled Corn Relish and Basil Pesto

Fried goat cheese, pickled corn relish basil pesto.

Vermont Maple Peppered Bacon

Thick-cut applewood bacon, brown sugar, maple syrup, sea salt, black pepper.

Plum and Fancy Salad

A vibrant blend of mixed greens topped with crumbled gorgonzola, crispy bacon, and fresh plums, drizzled with a sweet fig vinaigrette and garnished with toasted walnuts and microgreens.

Pear and Pecan Chicken Salad

Mesclun greens, fresh pears, goat cheese, pickled red onions tossed in our homemade lavender honey vinaigrette topped with pecan chicken.

Beet & Bloom Salad

Quinoa and peppery arugula, featuring tender roasted beets and crisp apple slices, topped with crumbled goat cheese and candied walnuts.

Ginger and Apple Cider Mussels

Steamed mussels in a fragrant broth of apple cider, fresh ginger, garlic, and a touch of soy sauce, garnished with sliced green onions and sesame seeds.

Course Two

Wildflower Quinoa Salad

A vibrant salad featuring nutty quinoa and tender arugula, tossed cranberries chickpeas and roasted butternut squash, all drizzled in a house-made cranberry vinaigrette. Topped with creamy goat cheese from local dairies and toasted almonds.

Great Harvest Pear and Blood Orange Salad

Pears fresh apples, blood oranges, toasted pistachios, and microgreens, tossed in chestnut praline vinaigrette with rosemary-infused olive oil.

All American Burger

USDA prime beef patty topped with thick-cut bacon, farm egg, red onion, pickles, Roadtrip secret sauce, chopped chives, and American cheese, served on a brioche bun.

American Vineyard Chicken

Two juicy marinated chicken breasts, asparagus, sautéed in a decadent Pinot Noir wine mushroom sauce.

Brisket Horseradish Stack

BBQ brisket, melted cheddar, and panko-breaded fried red onions topped with a horseradish aioli. Served on Texas toast.

House-Smoked St. Louis BBQ Ribs

Pound and three quarters of in-house smoked St. Louis BBQ ribs served with cornbread, homemade French fries, and coleslaw.

Santa Fe Chicken

Marinated chicken breasts topped with pickled corn avocado relish and a cilantro lime crema, accompanied by a side of Quinoa with black beans.

Wild West Bass

Baked sea bass adorned with a sweet and crunchy maple walnut crust, complemented by a tangy honey Dijon sauce. Served alongside a medley of spicy roasted butternut squash.

Fiery Bayou Seafood Tagliatelle

Plump Alaskan shrimp and mussels are paired with fresh tagliatelle in a spicy Cajun garlic and white wine sauce, enriched with cream, lemon zest, and fresh tarragon.

Smoky Parmesan-Crusted Cauliflower

A hearty roasted cauliflower steak topped with a smoky chipotle crema and a Parmesan-herb bread crumb crust. Served alongside a velvety purple potato purée.

Course Three

American Campfire Donuts

Warm cinnamon graham cracker donuts served with a chocolate marshmallow dipping sauce.

California Carrot Cake

Moist carrot cake spiced with warm spices, topped with caramel.

Washington Chocolate Cake

Rich chocolate cake topped with tangy cherry compote.



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LUNCH MENU: \$24 PRICE FIX

Course One

Herb Cream Cheese Mushrooms

Tender mushroom caps filled with a savory blend of herb-infused cream cheese, then breaded in seasoned panko breadcrumbs and baked to golden perfection. Served with a side of homemade garlic ranch dressing for dipping.

Lollipop Street Corn

Grilled corn on the cob, artfully skewered and brushed with a zesty lime-infused truffle oil. Topped with crumbled aged goat, a drizzle of smoky chipotle aioli, and a sprinkle of pickled jalapeños for a kick.

Grilled Pineapple Chili Lime Brussels Sprouts.

Fried brussels sprouts and pineapple wedges, fresh lime juice, chili powder, and sea salt.

Fried Goat Cheese with Pickled Corn Relish and Basil Pesto

Fried goat cheese, pickled corn relish basil pesto.

New Orleans Mussels

Steamed mussels in a fragrant broth of apple cider, fresh ginger, garlic, and a touch of soy sauce, garnished with sliced green onions and sesame seeds.

Course Two

Wildflower Quinoa Salad

A vibrant salad featuring nutty quinoa and tender arugula, tossed cranberries chickpeas and roasted butternut squash, all drizzled in a house-made cranberry vinaigrette. Topped with creamy goat cheese from local dairies and toasted almonds.

Great Harvest Pear and Blood Orange Salad

Pears fresh apples, blood oranges, toasted pistachios, and microgreens, tossed in chestnut praline vinaigrette with rosemary-infused olive oil.

Oregon Valley Mushroom Melt

Grilled Portobello mushrooms topped with goat cheese, arugula, and basil pesto, served on a toasted artisan bun. Served with sweet potato fries and a marshmallow dipping sauce.

Spicy Carolina Slaw and Pork

Pulled pork, homemade coleslaw, crispy fried onions straws, spicy Carolina mustard, and melted pepper jack cheese served on Texas toast.

Filet Mignon Philly Cheesesteak

Filet mignon strips grilled and smothered with a smoked gouda provolone cheese sauce, sautéed onions, and bell peppers on toasted bread.

Brisket Horseradish Stack

BBQ brisket, melted cheddar, and panko-breaded fried red onions topped with a horseradish aioli. Served on Texas toast.

Nashville Hot Chicken Sandwich

Buttermilk fried chicken smothered in fiery Nashville hot sauce, topped with tangy coleslaw, and served on a torta bun with zesty comeback sauce.

All American Burger

USDA prime beef patty topped with thick-cut bacon, farm egg, red onion, pickles, Roadtrip secret sauce, chopped chives, and American cheese, served on a brioche bun.

Blue Summit Burger

USDA prime beef patty pepper-crust burger, arugula topped with gorgonzola sauce served on a brioche bun.

Maple Bourbon Bacon Mac and Cheese Burger

USDA prime beef patty, bourbon-glazed bacon, Vermont maple syrup, smoked gouda mac and cheese, crispy on a toasted bun.

Cherrywood Smoked Burger

USDA prime beef patty topped with pickled cherry relish, bacon jam, chipotle mayo, American cheese, served on a brioche bun.

Executive Chef Mike Artist