

BEGINNINGS

Four Onion Soup Gruyere Parmesan Crust	13
Chicken Noodle Soup	11
Mixed Field Greens Toasted Corn Nuts & Dried Cranberries, Cider Vinaigrette	11
Grilled Chicken Skewers G Herb Marinated, Lemon Olive Oil Aioli	15
House Recipe Meatballs Beef & Veal in Fresh Tomato Sauce with Garlic Toast	17
Crab Cakes Grilled Sweet Potato & Pickled Haricot Vert, Grain Mustard Aioli	19
Guacamole V/G House Recipe with Fresh Tortilla Chips	17
Garlic Shrimp Parmesan Polenta Crouton, Roasted Red Pepper Sauce	20

MAINS

Above's Caesar Salad Romaine Lettuce, Croutons, Parmesan Cheese, Anchovies, Creamy Caesar Dressing	19
With Grilled Chicken	23
With Grilled Shrimp	29
Cobb Salad Salad Greens with Grilled Chicken Breast, Tomato, Avocado, Blue Cheese, Egg & Apple smoked Bacon, Creamy Ranch Dressing	20
Thin Crust NY Pizza Tomato & Fresh Mozzarella Add Pepperoni, Mushroom, Peppers, & Onions (\$3 additional)	18
Grilled Chicken Club Fresh Grilled Chicken Breast with Bibb Lettuce, Beefsteak Tomato, Bacon & Avocado with Herb Aioli on Sourdough Bread	17
Above's Burger* 8oz. house Blend of Specialty Beef Cuts with Your Choice of Cheese	18
Above's Veggie Burger Quinoa, Chic Peas & Vegetable Burger with Fennel Slaw & Garlic Aioli	17

When ordering alcoholic beverages, proof of age will be required upon delivery.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

May increase risk foodborne illness. 18% gratuity will be added to parties of 6 or more.

Key: V= Vegetarian Friendly ---- G = Gluten-Free Friendly

MAINS

Above's Sliders 3 Angus Beef* 3 Green Chili Chicken, Cilantro Lime Aioli or 3 Vegetarian Quinoa & Chi Pea, Garlic Aioli or All of the sliders served with sweet potato fries	18
Seared Sea Scallops Cauliflower Puree, Roasted Purple Potatoes, Preserved Lemon & Capers, Brown Butter	30
Seared Atlantic Salmon Filet* G French Green Lentils & Roasted Baby Carrots, Caramelized Shallot & Thyme Butter	29
Pipette Pasta Shells House Four Cheese Sauce & Tomato Arugula Salad	21
Smoked Chicken Mac & Cheese In a Smoked Gouda Chipotle Cheese Sauce & Tomato Arugula Salad	27
Mixed Squash & Root Vegetables in Thai Curry Basmati Rice Pilaf	25
Grilled Chicken Paillard G Butternut Squash, Spinach & Walnut Salad, Sherry Vinaigrette	26
Roasted ½ Free Range Chicken Toasted & Ratatouille, Tarragon Jus	29
Grilled NY Strip Steak* G With Twice Baked Black Truffle Potato & Sautéed Spinach, Herb Butter	40
Desserts	
Creamy Vanilla Cheesecake Berry Coulis	12
Chocolate Truffle Cake Vanilla Sauce	12
Carrot Cake Rum & Raisin Cream	12
Cranberry Walnut Tart Vanilla Gelato	12
Gelato & Sorbet Ask your server for today's flavors	12

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