



FIRST PLATES

- Potachos** Green chile queso, cilantro chicken, corn avocado salsa 12
- (HH) **Lemon + Garlic Hummus** Feta cheese, cucumber, crispy corn tortillas 11
- (HH) **Cheesy Spinach + Artichoke Dip** Tortilla chips 11
- (HH) = Happy Hour

FRESH GREENS + SOUPS

- 501 Salad** Seasoned pumpkin seeds, blue cheese crumbles, lemon vinaigrette 12
- Brussels Sprouts, Napa Cabbage + Kale Salad** (no bread) asparagus, mushrooms, toasted almonds, warm bacon vinaigrette, burrata 14
- Traditional Caesar** (no croutons) Parmesan, caesar dressing 12
- The Wedge** Crispy bacon, roma tomatoes, red onion, blue cheese dressing 7
- Black Bean Chili** 6.5

HOUSE SPECIALTIES

Add a small 501, Caesar, or Wedge Salad \$5

- Filet Mignon** Twice baked potato, asparagus, spicy chimichurri or gorgonzola cream 34
- Slow Roasted Short Rib** Mashed potatoes, gravy, roasted carrots 24
- Certified Angus Beef Burger** (no bun) KC BBQ sauce, cheddar, arugula, pickles, french fries 15
- Fish 'N Chips** Grilled orange roughy, Hank's coleslaw, French fries, malt vinegar 22
- Cast Iron Chicken** Red wine + slow roasted tomato sauce, creamy polenta, sautéed spinach 18
- Pan Seared Salmon** Lemon Butter, sautéed kale + cabbage, garlic fried rice, grilled shrimp 21
- Santa Fe Chicken** Tortilla crusted chicken breast, black beans, jasmine rice, poblano cream 18
- Carnitas Enchiladas** Orange-thyme infused rice, avocado mousse, poblano-sour cream sauce 17
- Tequila-Lime Shrimp & Spicy Grits** Cilantro cream sauce 17
- Vegetable Stack** Seasonal vegetables, mushroom risotto, balsamic reduction 16

If you have allergies, please alert us as not all ingredients are listed! We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!

Gluten Free fried foods are prepared in the same oil as non Gluten Free fried foods.