



FIRST PLATES

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

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.