



SNACKS & SMALL PLATES

Fire-Roasted Brussels Sprouts VEG	9
Served with sweet chili glaze	
Crispy Cajun Chickpeas VEG	4
Tossed with homemade Cajun seasoning	
Cocktail Meatballs	8
Topped with mozzarella, marinara, and basil threads	
Baked Goat Cheese	13
Served with your choice of homemade bacon jam or crumbled candied walnuts and dried apricots. Served with toasted baguette	
Crab Cakes	15
Topped with sweet roasted corn, chipotle chili sauce, and baby greens	
Homemade Hummus VEG	9
Choice of Tuscan, jalapeño, or green goddess hummus with toasted pita bread	
Add carrots and Persian cucumbers	+2
Make it a trio	+6
Cast Iron Spinach Artichoke Dip VEG, GF	14
Served with homemade tortilla chips, pico de gallo and tzatziki	
Southwestern Quesadillas	14
Beef tenderloin or grilled chicken with mozzarella, black bean salsa, guacamole, and chipotle chili sauce	
Sriracha Chicken Wings	10
Served with carrot and celery sticks, jalapeño, cilantro, and dipping sauce	

NUTRITIONAL LABELS

VEG- VEGETARIAN

GF- GLUTEN-FRIENDLY

N- CONTAINS NUTS

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager.

*20% gratuity will be automatically added to parties of 6 or more.

GREENS & BOWLS

Add Proteins

Add grilled chicken breast	+4
Add grilled shrimp	+5
Add grilled or blackened salmon	+6
Add beef tenderloin	+6
Add tofu	+4

Vegan Smoky Poblano Bowl VEG, N 15

Roasted corn, avocado, southwestern chickpeas, tomatoes, pickled vegetables, vegan mozzarella, herb basmati rice, arugula, and sliced jalapeños in a creamy vegan poblano sauce

Mango Avocado Chopped Salad VEG 14

Chopped avocado and mango, tomato, jalapeño, green onion, chopped herbs and pepitas in a citrus honey dressing on a bed of arugula

Cardinal Cobb Salad 14

Crispy chicken, egg, bacon, red onion, tomato, and avocado drizzled with feta jalapeño dressing

Greek Salad VEG 12

Persian cucumbers, cherry tomatoes, radishes, Kalamata olives, red onions, and feta on a bed of mixed greens with herb-roasted garlic vinaigrette and pita croutons

Blackened Salmon Salad With Avocado Crema GF 18

Blackened salmon served over a bed of quinoa and homemade slaw and topped with crumbled feta and zesty avocado crema

Beef Tenderloin Fajita Salad 17

Beef tenderloin, avocado, tomato, and mixed greens with feta jalapeño dressing with homemade tortilla strips

Power Bowl VEG 16

Two organic quinoa and kale patties garnished with honey habanero aioli, herb basmati rice, topped with black beans and pico de gallo, guacamole and seasonal vegetables

Substitute cauliflower rice VEG, GF, N +2

Brussels Sprouts and Goat Cheese Salad VEG 14

Sweet chili-glazed Brussels sprouts, goat cheese fritters, red pepper flakes, and mixed greens

Vegan Mediterranean Fusion Bowl VEG 15

Basmati lentil rice with sweet chili-glazed Brussels sprouts, butternut squash, black beans, pico de gallo, avocado relish and cumin-cilantro vegan aioli

Substitute cauliflower rice VEG, GF, N +2

Harvest Roasted Vegetable Salad VEG 13

Tender roasted broccoli, Brussels sprouts, and butternut squash with lentils, fresh arugula, and grated Parmesan in a citrus honey dressing

SOUPS & SIDES

Creamy Baked Potato	5
With bacon crumbles and topped with cheddar and chives	
Cuban Black Bean VEG, GF	5
Topped with feta and pico de gallo	
Chicken Tortilla Soup	5
With tostada strips, cheddar, and avocado	
House Salad	5
Mixed greens, feta, chopped tomato, cucumber, red onion, and walnuts with balsamic dressing	
Iceberg Wedge Salad	6
Topped with chopped tomato and feta jalapeño dressing	
Add bacon crumbles	1

BURGERS

All burgers are topped with mayo, lettuce, pickles, onions, and tomatoes and served with seasoned hand-cut fries.

Substitute a gluten-free bun +3

The OG 14
Angus beef patty with American cheese

The Chicken Burger 15
Your choice of grilled or crispy chicken, avocado, chipotle chili sauce and provolone

Bistro Chipotle Cheese 15
Applewood-smoked bacon, avocado and American cheese

Beyond Beef Burger VEG 14
Vegetarian patty with avocado, provolone, pickled vegetables and chipotle chili sauce

SANDWICHES, WRAPS & TACOS

Beef Tenderloin Steak Sandwich 15
Sliced beef tenderloin, caramelized onion, mushroom, bell pepper, provolone, and mayo on ciabatta. Served with hand-cut fries

Gyro Pita 14
Seasoned lamb and beef with tomato, onion and tzatziki. Served with hand-cut fries

Sonoma Chicken Salad on Wheat N 11
Chicken salad, arugula and mayo on whole wheat. Served with black bean orzo pasta salad

Baja Chicken Wrap 14
Grilled chicken, avocado, black beans, feta, lettuce, tomato and chipotle chili sauce in a whole wheat tortilla. Served with an iceberg wedge salad with jalapeño feta

Grilled Chicken Baguette 14
Grilled chicken, provolone, roasted red bell pepper, pesto spread, mayo and mixed greens on baguette. Served with black bean orzo pasta salad

Classic Club 14
Ham, turkey, applewood-smoked bacon, American cheese, provolone, lettuce, mayo and tomato on whole wheat. Served with hand-cut fries

Tejas Tacos 14
Choice of spicy beef tenderloin or spicy shrimp and corn or flour tortilla topped with spicy pickled veggies, homemade slaw, and honey habanero sauce. Served with black beans. 3 per serving
Make it a combo. 4 per serving +2

WOOD STONE PIZZAS

All of our pizzas are made with homemade pizza dough.

A vegetarian, gluten-free cauliflower pizza crust may be substituted on any of our pizzas for \$3.

Garden and Goat VEG 14
Sweet chili-glazed Brussels sprouts, goat cheese, caramelized onions, red bell peppers, crushed red pepper, Parmesan, balsamic reduction, and basil pesto marinara

Pesto Margherita VEG 13
Cherry tomatoes, mozzarella, arugula and fresh homemade basil pesto

Rustica 14
Jalapeño sausage, red bell pepper, mushroom, mozzarella and homemade marinara sauce

Truffle Mushroom VEG 15
Mushrooms, crushed red pepper, mozzarella, Parmesan, arugula, fried egg, basil pesto marinara and white truffle oil

ENTREES

Substitute Mediterranean cauliflower rice for basmati rice VEG, GF, N +2

Gyros Plate 18
Slices of seasoned lamb and beef, tzatziki, jalapeño hummus, lettuce, tomato, and onion. Served with Persian cucumber salad, hand-cut fries, and pita

Kabob Plate GF 20
Skewers of beef tenderloin, grilled chicken or a combination. Served with herb basmati rice, seasonal vegetables, Persian cucumber salad and pita

Seafood Étouffée 16
Shrimp, crawfish tails, onion, and celery simmered in a roux. Served over rice with garlic bread

The Chicken '401 N 18
Grilled chicken in a sun-dried tomato cream sauce with a hint of curry. Served with basmati lentil rice, sautéed vegetables and pita

Parmesan Crusted Rainbow Trout 22
Crispy pan-seared rainbow trout with sweet chili-glazed Brussels sprouts and sun-dried tomato lemon pasta

Sun-dried Tomato Lemon Pasta 19
Angel hair pasta tossed in lemon zest and olive oil with capers, sun-dried tomatoes, Parmesan and basil with your choice of grilled chicken or shrimp. Served with garlic toast

Poblano Grilled Chicken GF 17
Grilled chicken in a poblano mushroom cream sauce. Served with French green beans, whipped potatoes, and pita

Mediterranean Salmon GF 21
Grilled salmon topped with feta, guacamole, and chopped tomato. Served with French green beans, butternut squash, and pita

Creamy Spinach and Portabella Pasta 16
Penne pasta tossed in a roasted tomato cream sauce with spinach, portobello mushrooms, and jalapeño sausage. Served with garlic toast

Italian Meatloaf 17
Homemade meatloaf served with French green beans, whipped potatoes with poblano mushroom cream sauce, and garlic toast

Southern Chicken-Fried Chicken 17
Crispy chicken breast served with whipped potatoes with poblano mushroom cream sauce, French green beans and garlic toast

Blackened Salmon 21
Cajun-blackened salmon served with herb basmati rice and sautéed vegetables

The Boss 14
Pepperoni, jalapeño sausage, Parmesan, crushed red pepper flakes, pico de gallo, creamy spinach and artichoke sauce

Hickory 14
Grilled chicken, applewood-smoked bacon, pineapple, red onion, mozzarella, hickory bbq sauce, and fresh basil

Pepperoni 13
Pepperoni, mozzarella, and homemade marinara sauce

Shrimp and Mango 15
Grilled shrimp, mozzarella, cherry tomato, and basil pesto sauce topped with diced mango, feta, arugula and honey habanero drizzle