



## BITES

To Share Or Not To Share

<b>SALT &amp; PEPPER SHRIMP</b> Garlic   Chiles   Scallions   Lime   Bulgogi Dipping Sauce	14
<b>BRUSSELS SPROUTS</b> Caramelized Onion   Bacon   Dried Cranberries   Sweet N Spicy Korean Sauce	9
<b>BURATTA ON TOAST</b> Blistered Heirloom Tomatoes   Basil Oil   Balsamic   Arugula Sea Salt   Cracked Pepper	10
<b>SHRIMP CEVICHE</b> Avocado   Pico   Cilantro   Lime   Tortilla Chips   Tajin	13
<b>STICKY CAULIFLOWER BITES</b> Sesame-Chili Sauce   Wonton strips   Scallions   Sesame Seeds	10
<b>SMOKED BACON DIP</b> Swiss & Havarti   Caramelized Onions   Scallions   Chips	12
<b>TODAY'S SOUP</b> Cup   4   Bowl   6	

## FARMER'S MARKET

Artisanal Salads

<b>ICEBERG BABIES</b> Bacon   Blue Cheese   Tomato   Scallions   Pickled Onion Everything Spice   Creamy Ranch	13
<b>CAESAR SALAD*</b> Romaine & Kale   Pecorino Parmesan   Cracked Pepper Grilled Crostini	11
<b>COBB SALAD</b> Greens   Bacon   Egg   Tomato   Swiss   Cucumbers   Green Onions   Avocado   Croutons   Sherry Vinaigrette	12
<b>ENHANCE YOUR SALAD</b> Grilled Chicken   4   Shrimp   6   Salmon*   7   Steak*   8	

## SOMETHING DIFFERENT

<b>RG CHICKEN TENDERS</b> Buttermilk Brined   Hand-Breaded   Creamy Ranch   Honey Mustard   Fresh Cut Fries	16
<b>MILLIONAIRE BACON SLABS</b> Sorghum Glaze   Cracked Pepper   Scallions	12
<b>TUNA POKE*</b> Slaw   Quinoa   Radish   Cucumber   Avocado   Edamame Wontons   Ponzu Dressing   Togarashi   Sesame Seeds	16

## HANDHELDS

Hand Crafted

<b>CRISPY CHICKEN SANDWICH</b> Havarti Cheese   Slaw   Beefsteak Tomato   Lettuce   Honey Mustard   Brioche Bun	14
<b>BOLLITO DI MANZO ITALIANO</b> Slow Cooked Beef   Salsa Verde   Roasted Pepper & Onion Relish   Buffalo Mozzarella   Ciabatta   Au Jus	16
<b>4 BRIDGES BURGER*</b> Hickory Seasoned   Brisket & Short Rib Blend   Cheddar Cheese   Lettuce   Tomato   Red Onion   Pickle   Brioche Bun	14
<b>BLACKENED FISH TACOS</b> Cajun Spiced Cod   Slaw   Pico   Crema   Lime   Pickled Red Onions   Flour Tortillas	14

## NEAPOLITAN STYLE PIZZA

Club Made 10" Pies   Cauliflower Crust +2	
<b>THE SAN MARZANO</b> Italian Tomatoes   Fresh Buffalo Mozzarella   Pesto   Olive Oil Basil	11
<b>FARMERS MARKET</b> Crimini Mushrooms   Onions   Peppers   Buffalo Mozzarella Tomatoes   Castelvetro Olives   Arugula   Balsamic Glaze	12
<b>3 PIGS PIE</b> Pepperoni   Italian Sausage   Prosciutto   Mozzarella   Tomato Sauce   Truffle Oil	14

## HOOK, RANCH & SUCH

Choice of Caesar Or House Salad	
<b>44 FARMS STEAK &amp; FRITES</b> Sea Salt & Cracked Pepper Seasoned   Steak Butter   Truffle Herb Fries	29
<b>JERK CHICKEN</b> Crispy Skinned 1/2 Chicken   Cajun Spice   Mojo Sauce Lime   Grilled Broccolini   Wild Rice	21
<b>PASTA VERDE</b> Spring Pesto   Bucatini Pasta   Castelvetro Olives Broccolini   Parmesan   Herb Crumble Add Grilled Chicken   4   Shrimp   6   Salmon *   7   Steak*   8	18
<b>BERKSHIRE PORK CHOP</b> Grilled   Bacon Onion Jam   Herb Roasted Fingerling Braised Kale	22
<b>SEARED FAROE ISLAND SALMON</b> Cannellini Beans   Roasted Heirloom Tomatoes   Garlic Spinach   White Wine   Butter   Charred Lemon	26

## SIDES

FRESH CUT FRIES 4	ROASTED FINGERLINGS 5
SARATOGA BBQ CHIPS 4	SWEET POTATO FRIES 4
CHARRED BROCCOLINI 5	TRUFFLE FRIES 6
WILD RICE 4	SEASONAL FRUIT CUP 5

\*Consuming raw, cooked to order or undercooked meat, poultry, shellfish, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if you have any dietary requirements or food allergies.



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## BEER

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### BOTTLED BEER

Coors Light 4	Corona Light 6
Blue Moon Belgian White 6	White Claw Hard Seltzer 5
High Noon 6	Corona Extra 6
Miller Lite 4	Voodoo Ranger Juicy Haze IPA 6
New Belgium Fat Tire Belgian White 6	Modelo Especial 6

### DRAFT BEER

Goose Island 332 7	Kona Big Wave 7
Leinenkugels 7	Miller Lite 6
Truth IPA 7	Voodoo Ranger IPA 7

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## SIGNATURE COCKTAILS

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<b>PATRON MARGARITA 12</b> Patron Silver   Gran Marnier   Lime juice	<b>SVEDKA BLOODY MARY 11</b> Lemon Juice   Horseradish   Tabasco   Worcestershire	<b>YELLOWSTONE OLD FASHIONED 12</b> Yellowstone Bourbon   Luxardo Cherries Orange   Cane Sugar   Angostura Bitters
<b>MAKER'S MARK MANHATTAN 12</b> Sweet Vermouth   Angostura Bitters	<b>DIRTY TANQUERAY MARTINI 11</b> Olive Juice   Dry Vermouth	<b>WHEATLEY RASPBERRY LEMONADE 12</b> Wheatley Vodka   Lemonade   Raspberry
<b>HERRADURA RANCH WATER 12</b> Herradura Tequila   Topo Chico   Lime Tajin	<b>NEW AMSTERDAM NEGRONI 17</b> New Amsterdam Gin   Campari   Sweet Vermouth	<b>TITO'S AMERICAN MULE 12</b> Ginger Beer   Lime   Mint

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## WINE

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<b>THE DREAMING TREE 34</b> Rosé	<b>CANYON ROAD 6 25</b> Pinot Grigio	<b>FREI BROTHERS 15 43</b> Merlot
<b>MEIOMI 43</b> Rosé	<b>RUFFINO AQUA DI VENUS 39</b> Pinot Grigio	<b>CANYON ROAD 6 25</b> Cabernet Sauvignon
<b>CANYON ROAD 6 25</b> Chardonnay	<b>J VINEYARDS 43</b> Pinot Gris	<b>MY FAVORITE NEIGHBOR 96</b> Cabernet
<b>TALBOTT KALI HART 8 31</b> Chardonnay	<b>MEIOMI 16</b> Pinot Noir	<b>HARVEY &amp; HARRIET 68</b> Blend
<b>SIMI SONOMA 37</b> Chardonnay	<b>ESTANCIA 8 31</b> Pinot Noir	<b>LOCATIONS CA 15 48</b> Blend
<b>UNSHACKLED 52</b> Sauvignon Blanc	<b>KIM CRAWFORD 14 42</b> Sauvignon Blanc	