



SOUP & SALAD

NEW ENGLAND CLAM CHOWDER CUP \$7 BOWL \$9

BUFFALO CHILI CUP \$8 BOWL \$10
aged white cheddar cheese

TRADITIONAL CAESAR SALAD \$12
romaine lettuce, tomato, cucumber, parmesan, crouton
crumble, Caesar dressing
Add Chicken \$8, Add Salmon \$12, Add Steak \$12

SANTE FE CHICKEN SALAD \$19
blackened chicken, tomato, corn, black beans, bell
and jalapeño peppers, cucumbers, cheddar Jack
cheese, red onion, creamy chipotle and lime dressing,
crispy tortilla strips
Substitute Salmon \$7

CLASSIC COBB SALAD \$18
marinated chicken, iceberg lettuce, bacon, avocado,
tomato, boiled egg, blue cheese, scallions, buttermilk
ranch dressing
Substitute Salmon \$7

ENTRÉES

LOADED AVOCADO TOAST \$17
avocado, roasted tomatoes, everything spice,
prosciutto, arugula, citrus aioli, fried egg,
sourdough

CHICKEN QUESADILLA \$16
Jack blend cheese, black bean and corn salsa, pico
de gallo, guacamole, jalapeños, sour cream.
Can be made vegetatian

CHICKEN TENDERS \$17
buttermilk ranch, hand cut fries

STEAK FRITES \$24
seared bavette steak, hand cut truffle fries, side
salad, garlic and herb aioli, red wine demi glaze

PERCH MURAT \$27
flash fried or sautéed perch, potatoes,
leeks, tomatoes, mushrooms, artichoke
hearts

LUNCH

SANDWICHES & TACOS

Served with house chips, Caesar salad, or coleslaw, unless
otherwise stated.
Hand-cut French fries +\$2
Hand-cut truffle fries +\$4
Substitute a gluten-free bun +\$2.50

SHEPHERD’S PRIME BURGER \$18
seared prime blend, LTO, pickle chips, house burger sauce,
toasted brioche bun
Add Cheese +\$1

DIXIE POT ROAST SANDWICH \$19
braised short ribs, Gruyere cheese, caramelized onion,
roasted garlic and scallion aioli, toasted ciabatta

CHICKEN CAPRESE SANDWICH \$18
marinated chicken, fresh mozzarella, tomato,
pesto, balsamic drizzle, toasted ciabatta
Can be made vegetarian

PERCH TACOS \$18
flash fried perch, shaved cabbage,
jalapeño crema, pico de gallo, tortilla chips

BUILD YOUR OWN SANDWICH \$17
Bread: multigrain, sourdough, rye, burger bun

Meat: bacon, ham, turkey, salami, capicola, corned beef
One meat included. \$2 each additional meat.

Toppings: lettuce, tomato, pickles, red onion, coleslaw,
sauerkraut

Cheese: American, cheddar, Swiss, provolone \$1

Sauces: mayo, garlic aioli, yellow mustard, Dijon mustard,
pesto aioli, Giardiniera aioli, Russian dressing, BBQ sauce

Prepared: cold or hot (grilled)

REUBEN \$18
classic corned beef and Swiss, sauerkraut,
housemade Russian dressing, grilled rye bread

SHEPHERD’S TURKEY CLUB SANDWICH \$17
smoked turkey, ham, applewood smoked bacon,
lettuce, tomato, mayo, sourdough bread

SIDES

HAND CUT FRIES \$6
CAESAR SALAD \$7
COLESLAW \$4
TRUFFLE FRIES \$9
HOUSE MADE CHIPS \$6

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or
uncooked meat, fish, poultry or shellfish may increase your risk for food borne illness.



DRAFT BEER

MICHELOB ULTRA	\$6.25
STELLA ARTOIS	\$6.50
LABATT BLUE LIGHT	\$6.25
BELL’S LIGHT HEARTED	\$7
BELL’S TWO-HEARTED ALE	\$7
FOUNDER’S ALL DAY IPA	\$7
BELL’S OBERON	\$7

COCKTAILS

CLARKSTON COSMO	\$12
Absolut Citron, Triple Sec, lime juice, cranberry juice	
HOUSE MARGARITA	\$12
Cazadores Blanco, Triple Sec, lime juice, simple syrup	
SH OLD FASHIONED	\$15
Woodford Reserve Bourbon, simple syrup, Angostura bitters	
FRENCH 75	\$14
Bombay gin, lemon juice, simple syrup, Champagne	
APEROL SPRITZ	\$14
Aperol, Champagne	

WINES BY THE GLASS

White	5 OZ	8 OZ	BTL
SAUVIGNON BLANC, YEALAND’S NEW ZEALAND	\$13	\$17.50	\$50
ROSE, JOEL GOTT CENTRAL COAST	\$13	\$17.50	\$54
CHARDONNAY, JOSH CELLARS NAPA, CALIFORNIA	\$12	\$16.50	\$46
PINOT GRIGIO, SASSI FRIULI, ITALY	\$12	\$16.50	\$48
PROSECCO, 187 SPLITS	\$11		

Red	5 OZ	8 OZ	BTL
PINOT NOIR, MEIOMI SANTA BARBARA CALIFORNIA	\$14	\$18.50	\$54
CABERNET SAUVIGNON, BONANZA NAPA, CALIFORNIA	\$12	\$16.50	\$46
MERLOT, RED DIAMOND WASHINGTON STATE	\$11	\$15.50	\$46
RED BLEND, SEVEN MOONS CALIFORNIA	\$11	\$15.50	\$46

BY THE BOTTLE ONLY

White	BTL
CHARDONNAY, SHAFER RED SHOULDER RANCH CARNEROS, CALIFORNIA	\$120
CHARDONNAY, LANDMARK, “OVERLOOK” SONOMA COUNTY, CALIFORNIA	\$49
RIESLING, STARLING GERMANY	\$46
CHAMPAGNE, MOET & CHANDON FRANCE	\$105
Red	BTL
CABERNET SAUVIGNON, HALL NAPA VALLEY, CALIFORNIA	\$95
CABERNET SAUVIGNON, UNITY BY FISHER VINEYARDS CALIFORNIA	\$95
RED BLEND, ‘ROBUSTO’ CELANI FAMILY NAPA VALLEY, CALIFORNIA	\$70

A 22% gratuity will be automatically added to parties of 8 or more