

Drift + DWELL

a pop-up dining experience

STARTERS

Steamed
Clams

garlic butter, Roma tomatoes, white wine, & parsley served with sourdough toast

GF w/o bread
16

Bubbling
Shrimp

broiled shrimp, with garlic, fresh ginger, cherry tomatoes, parsley & sourdough toast

GF w/o bread
16

Lemon Butter
Scallops

seared scallops, creamy risotto, fresh herbs

GF
18

Arancini

leek risotto stuffed with mozzarella, spicy red pepper sauce & prosciutto

14

Bruschetta

tomato basil tapenade, balsamic reduction, baguette

V
12

Meatballs

oven baked lamb & pork meatballs, tomato sauce, fresh herbs, garlic toast

12

SALADS

DRESSING SELECTION

VINAIGRETTES: CHAMPAGNE, DARK BALSAMIC & ITALIAN HERB

CREAMY: BLEU CHEESE, CAESAR, RANCH, 1000 ISLAND

romaine lettuce, house made croutons, parmesan cheese
Caesar dressing

Caesar

w/o croutons **GF**

Small 8 | Large 10

red onions, bacon lardons, dried cranberries, bleu cheese dark balsamic vinaigrette, cracked pepper

Spinach

w/o bacon **GF**

Small 10 | Large 14

dried cranberries, parsley, white champagne honey lemon vinaigrette

Asparagus

V **GF**

Petite Salad 12

mixed greens, assorted vegetables, house made crutons, choice of dressing

House

Small 7 Large 9

Add or substitute your choice of protein on any salad!

chicken, salmon 6

steak*, scallops, shrimp 8

SOUPS

cup 6
bowl 10

Tuesday | Wednesday Italian wedding

Thursday | Friday Minestrone

Saturday | Sunday Avgolemono **GF**

(greek lemon)

VG vegetarian **V** vegan **GF** gluten free

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Sandwiches

SIDE SANDWICH OPTIONS

FRUIT, COLESLAW, HOUSE SALAD
FRENCH FRIES, SWEET POTATO FRIES

SUBSTITUTE YOUR CHOICE OF SIDE FOR:
ONION RINGS, CUP OF SOUP, CAESAR SALAD 2

The Improved
ArrowCreek

Burger

grilled 8oz angus beef american cheese, lettuce, tomato, red onion, kosher pickles, 1000 island dressing, toasted brioche

16

ADD

BACON OR AVOCADO 3

JALAPENOS, CAMELIZED ONIONS, GRILLED MUSHROOMS 2

*Filet Tip
Steak*

gremolata, melted mozzarella, toasted sourdough hoagie

18

Italian Beef

shaved prime rib, roasted garlic aioli, caramelized onions, melted swiss, toasted hoagie, au jus

18

*Turkey Pesto
Panini*

sliced turkey, basil aioli, tomatoes, mozzarella, sourdough

12

MAIN COURSES

classic bolognese, linguine, freshly grated parmesan

Filet Tip
Bolognese

20

6oz petite filet, red wine reduction, yukon gold mashed potatoes, roasted brussel sprouts, goat cheese **GF**

*Filet
Mignon*

32

10oz Wagyu NY strip, yukon gold mashed potatoes, heirloom carrots, gremolata **GF**

*NY
Strip*

36

feta, spinach and basil stuffed chicken breast, roasted seasonal vegetable couscous, pepper coulis

French Cut
Chicken

22

seared fillet, creamy polenta, heirloom carrots, brown butter

Halibut

24

roasted seasonal vegetable couscous, pepper coulis **V**

Roasted
Eggplant

18

VG vegetarian **V** vegan **GF** gluten free

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS