

Renegade CANTEEN

APPETIZERS & SMALL PLATES

Soup of the Day – Chef's Seasonal Creation

9

Spinach Salad - Coddled Egg, Candied Pecans, Bacon & Cider Vinaigrette

9

Beet Salad - Maya's Farm Beets, Arugula, Pistachio, Goat Cheese, Citrus Vinaigrette, Honey Drizzle

9

Caesar Salad - Romaine, Jalapeño Croutons, Parmesan Cheese and White Anchovy

9

Wild Mushroom Gnocchi - Herbed Broth, English Peas, Roasted Tomato

12

Ceviché of Shrimp & Sea Bass, Toasted Corn Chips

12

Green Chili Pork Stew - Flour Tortillas, Pepper Jack Cheese

13

Steamed PEI Mussels - White Wine, Butter, Garlic, Leeks, Shallots, Jalapeño

14

Flatbreads - Chicken & Chiles / Quattro Queso & Sun-Dried Tomato

14

ENTREES

Crispy Skin Salmon – Roasted Beets, Fingerling Potatoes, Wilted Arugula, Lemon Vinaigrette

23

Blackened Catfish - Kale, Dirty Rice, Andouille, Crab n' Shrimp Fondue

22

Pan Roasted Sea Bass - Wild Mushroom & English Pea Risotto, Artichokes, Lobster Butter

25

Grilled Half Chicken - Achiote Marinade, Mashed Potatoes, Broccolini, Tomatillo Sauce

17

Flat Iron Steak - Green Chili Mac, Cremini Caps *RC* Steak Sauce

24

Duck Breast Char Siu - Pumpkin & Poblano Hash, Toasted Pepitas

24

Pork Osso Bucco - White Bean Cassoulet, Braised Beets, Green Beans, Spiced Jus

24

Pot Roast - Parsnip, Onion, Carrot, Potato, Ancho

17

Dr. Pepper Braised Beef Short Rib - Chili Cheese Grits, Asparagus

24

BIG 12 oz. Burger - Cheddar, Roasted Poblano, Peppered Bacon, Lettuce, Tomato
Grilled Onion & Chipotle Aioli

15

"THE SIGNATURE"

14oz NY Strip

House Dry Rub. Cippolini's and Wild Mushrooms

\$39

Sides - \$5

Mushroom & Pea Risotto
Cremini Caps

Green Chili Mac
Asparagus

Chile Cheese Grits
Chive Mashed Potatoes

*Improperly, or undercooked food can make you sick from food-borne illnesses;
we can cook food to the requested temperature.
However, we accept no responsibility for meats ordered well done.*