



The HOUND'S Tale

BITES

Sweet Potato and Black Bean Tacos

Sweet Potato, Black Beans, Ancho
Chili, Pickled Poblano & Avocado 8 (add Steak) 4

Mini Haute Dawgs (2)

Short Rib Chili, Fontina Cheese &
Fried Shallots 8

Pierogis

Smoked Chicken, Creamed Leeks, Roasted
Mushrooms w/ Pickled Egg Vinaigrette 8

Shrimp and Avocado Tempura

Spicy Sabayon & Fried Garlic 11

Tostones (V)

Plantains, Papaya and Avocado Salsa 9

Thrice "Baked" Potato

Bacon, Scallions, Fontina Cheese &
Buttermilk Dressing 7

Fried Brussels (V)

Spiced Tomatoes, Lemon Aioli & Shaved
Pecorino Cheese 8

Grilled Currywurst (GF)

Cheddar Stuffed Brats w/Beer Braised Onions
& Cherry Peppers 10

Crab Stuffed Tortelloni

Virginia Ham, English Peas, Spinach
& Parmesan 11

Cavatelli & Cheese (aka Mac N Cheese) (V)

Goat Cheese and Spinach with Shaved
Brussel Sprouts 11

SALADS

(add Shrimp/Organic Chicken) 7

Roasted Baby Beet (V)

Whipped Goat Cheese, Candied Walnuts,
Fennel, Beet Gastrique, Micro Arugula
& Sherry Vinaigrette 11

Poached Pear (V)

Moody Blue Cheese, Candied Pecans, Baby
Arugula, Lavender Honey 10

Endive & Frissee

Moody Blue Cheese, Pecans, Apples & Cider
Vinaigrette 11

Watercress & Radicchio

Goat Cheese, Spiced Pecans, Cranberries,
Fennel & Balsamic Vinegar 9

Grilled Hearts of Romaine

Red Endive, Citrus Gremolata with Pecorino
Cheese & Lemon Anchovy Dressing 9

NIBBLES

Krispy Kale w/Sea Salt 4

Sauteed Wild Mushrooms & Peas 5

Spicy Hand Cut Fries 4

Sauteed Garlic Spinach 5

Marcona Almonds w/Lavender Honey 5

***Skillet Buttermilk Biscuits & Pimento
Cheese*** 8

Daily Specials... (Check the Board!)

Today's Flat Bread ***Soup du Jour***

FRESH BITES  GREAT SPIRITS

CHOW

Vegetable Cavatelli (V)

Spinach, Forest Mushrooms, & Cipollini Onions 16
(Add Shrimp or Chicken 7) (Add Scallops 8)

Red Wine Braised Short Ribs

Spaetzle, Broccoli and Parsnip Puree 24

Sweet Potato Ravioli (V)

Sweet Potato, Eggplant, Brown Butter, Toasted
Pumpkin Seeds, English Peas & Cranberries 16

Pan Roasted Cod

Braised Chickpea Stew w/Lemon Confit, Fennel &
Cipollini Onions 19

Wild Mushroom Wellington (V)

Creamed Leeks, Roasted Shitake, Oyster & Button
Mushrooms w/Spinach 17

Roasted Organic Chicken Antichucho (GF)

Potato, Swiss Chard & Oregano Chicken Jus 19

Fried Chickpea Cakes (V)(VG)(GF)**

Quinoa, Cilantro, Jalapeno, Lime, Papaya
& Avocado Salsa 17

Pan Seared Scallops (GF)**

Celery Root Puree, Fennel, Broccoli, Cauliflower &
Madeira Vinaigrette 22

Hound's Tale Wagyu Burger*

3 Cheese Fondue, Bacon, Caramelized Onions,
Hand Cut Fries & Portuguese Bun 17

Grilled Duck Breast*

Coconut Carrot Puree, Candied Parsnips,
Bean Sprouts & Pomegranate Vinegar 22

Grilled Pork Chop

Polenta, Salsa Verde, Brussel Sprout &
Tomato hash 24

Skirt Steak

Mushroom, Potato and Brussel Sprout Hash with
Chimichurri 22



PUPPY CHOW (Kids) 8

Organic Chicken w/Roasted Potatoes & Peas
Black Bean, Sweet Potato & Steak Tacos
Sweet Potato Ravioli
All Beef Hot Dog & Fries
Cheesy Pasta & Peas

TREATS

Daily choices from our selection below:

....it changes each day so you have new treats!

S'mores Indoors 7

Tiramisu 7

Magic Shell Warm Brownie Sundae 7

Espresso Fudge Torte (GF) 7

Pie Selection 7

Today's Cheesecake 7

SIPS

Coffee (from Aromas, of course!) 2.50

Hot or Ice Tea 2

Cappuccino / Latte (Aromas style) 4.50

Fountain Drinks 2

Sparkling Water 2.50

Please inform your server of any food allergies prior to ordering.

*** We do our best to accommodate allergies & special diets, but ours is not a gluten or nut free certified kitchen...*

(V) Vegetarian | (VG) Vegan | (GF) Gluten Friendly*

**We prepare items as undercooked or raw per guest request. Consuming raw or undercooked meats, poultry, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*