

your neighborhood eatery

STARTERS

Mini Greek Burritos GF

Seasoned ground beef, rice, lemon, and fresh herbs wrapped in a grape leaf, served with cucumber dip 14.95

Not Your Grandma's Deviled Eggs GF

Pretty and pink eggs topped with cornichon pickles, beet sliver and fresh dill 9.95

Roasted Garlic & Tomato Bruschetta V

Over herbed cashew cheese topped with fresh basil and balsamic reduction 15.95

Fried Zucchini Spears

Deep fried panko and parmesan cheese coated zucchini spears, served with house-made ranch 11.95

ENTREES

Garlic Butter Bone-In Pork Chop

Served with stewed sherry tomatoes, and mashed potatoes 27.95

Greek Chicken

Seasoned roasted chicken and potatoes accompanied with mixed greens tossed in lemon herb vinaigrette sprinkled with feta 24.95

Jerk Chicken Pasta

Crispy pan-fried chicken breast topped with our homemade jerk sauce over a generous portion of fettuccine pasta, homemade alfredo and fresh spinach 26.95
Add bacon 3.00

Fish & Chips

Dipped in homemade beer batter, deep fried, and served with fries 21.95

Braised Beef Short Rib Stroganoff

Seven hour braised beef short ribs served over egg noodles in a creamy mushroom ragu 26.95

Garlic Butter Seared Scallops

Served over creamy potato puree and roasted carrots 32.95
Add bacon 3.00

Meatloaf Plate

Homemade meatloaf served over mashed potatoes with sauteed brussels sprouts 24.95
Add bacon 3.00 / Add crispy onion straws 1.50

Cauliflower Steak V

Seared and roasted cauliflower topped with fresh chimichurri salsa, served over potato puree 21.95

Seared Salmon

Seared salmon on a bed of couscous and spinach, smothered in lemon butter broth 28.95

French Dip Sando

In-house sliced roast beef topped with gruyere cheese, crispy onion straws, and horseradish aioli. Served with homemade au jus and choice of mixed greens tossed in a lemon herb vinaigrette or fries 17.95

BBQ Bacon Burger

Seasoned ground beef topped with bacon, cheddar, house BBQ sauce, mayo and crispy onion straws. Served with choice of mixed greens tossed in a lemon herb vinaigrette or fries 19.95
Make it a double for 6.00
Add a farm fresh fried egg for 2.00 or bacon for 3.00

Upgrade to Tots for 1.50 or Garlic Fries for 3.00
Gluten Free Bun +3.00

SALADS

Add To Any Salad

Grilled Chicken Breast 6.95 / Salmon 7.95 / Marinated Baked Tofu 5.95

Violet Harvest V GF

Kale massaged in our lemon herb vinaigrette topped with avocado, fresh broccoli, roasted chickpeas, and nori 17.95

Kale & Romaine Caesar VO GF

Chopped kale and romaine lettuce tossed in a creamy vegan caesar dressing, topped with crispy capers and shredded parmesan 16.95

KIDDOS

Ages 12 yrs & Under

Chicken Tenders & Fries

Made to order panko coated With house made ranch, house made BBQ or ketchup 15.95

Kids Pasta

Homemade Marinara over spaghetti w/ parmesan OR butter noodles with parmesan 7.95

V Vegan **VO Vegan Option Available** **GF Gluten Friendly**

Split Plate Charge 3.00. Parties of 6 or more are subject to an automatic 20% gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WINE

CHILLED WHITE

- House Bubbles (12oz) 13
- Adami Prosecco 58
- Riff Pinot Grigio 12 / 42
- LuLu Sauvignon Blanc 12 / 49
- Heritage Chardonnay 11 / 45
- Bread & Butter Chardonnay 14 / 54
- Waterbrook Rose 12 / 42
- Schplink! Gruner Veltliner 10
- Blackberry & Lavender Champagne Cocktail 13

RED

- Heron Pinot Noir 15 / 59
- Kumusha Cabernet Sauvignon 11 / 38
- Chronic Cellars Purple Paradise 65
- Trapiche Tesoro Malbec 11 / 41

BEER

- Salt Flat Imperial Pilsner 9
- Duvel Belgian Golden Ale 16
- Level Crossing Dallas Alice Blond 10
- Mother Earth Project X Hazy IPA 11
- Melvin IPA 7
- Templin Ferda Imperial IPA 12
- Left Hand Nitro Milk Stout 10
- Red Rock Imperial Red Ale 12

CIDERS

- Incline Imperial Hazy Honey 9
- Incline Marion Berry 9
- Pearsecco, Pear Cider 10
- Snow Capped Lavender Lemonade 11
- High Point Prairie Punch 9

NON-ALCOHOLIC

N/A WINE

- Waterbrook Clean Cabernet Sauvignon 7 / 24
- Waterbrook Clean Chardonnay 7 / 24

N/A BEER

- Rotating 7

MOCKTAILS

- Spritz Italiano 11
- Phony Negroni 12

BEVERAGES

- Violet Italian Soda 6
- Rose Italian Soda 6
- Lavender Italian Soda 6
- Coke Products 4
- Iced Tea 4
- Rimini Drip Coffee 4
- Hot Tea 4
- Lavender Limeade 5
- Violet Soda 5
- Lavender Soda 5
- Rose Soda 5
- Bottled Sparkling Water 5
- Cold Brew Iced Coffee 5

FRESH MADE DELIGHTS!

Come up front and take a look
or ask your server for current case item options.
New items added daily.

WE CATER - ASK US! RENT OUR SPACE FOR YOUR PRIVATE EVENTS

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VIOLET-SLC.COM

