APPETIZERS

MARINATED RED BEETS *veg/v opt gf opt/nut opt*

Baby arugula, roasted artichokes, hearts of palm, crispy goat cheese, lemon vinaigrette 17

TUSCAN KALE & SHAVED BRUSSEL SPROUT "CAESAR" SALAD *gf opt*

Shaved Parmigiano Reggiano, ciabatta croutons, classic dressing 17

SWEET THAI CHILI "BANG" SHRIMP (3) *nut opt*

Granny smith apple-bibb "waldorf" salad, celery, walnut, blue cheese dressing 24

CRISPY CALAMARI & ARTICHOKES

Roasted red peppers, kalamata olives, lime "caesar" aioli 20

PARISIENNE GNOCCHI *veg/ nut opt*

Roasted butternut squash, walnuts, maytag blue cheese, sage brown butter 19

PRINCE EDWARD ISLAND MUSSELS *gf opt*

Bacon, caramelized shallots, leeks, ciabatta toast, chardonnay garlic broth 22

TUNA TARTARE *gf opt*

Guacamole, shallot crème fraiche, sriracha mayo, crispy corn tortillas 25

Gluten free-gf *Vegetarian-veg* *Vegan-v* *Optional-opt* *Nut- contains nuts*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions

ENTRÉES

PACCCHERI “BOLOGNESE” *nut opt*

Cabernet braised beef ragout, fresh ricotta, arugula pesto 30

ROASTED SPAGHETTI SQUASH “CACIO E PEPE” *veg/gf*

Tuscan kale, spinach, leeks, cauliflower, parmigiano butter sauce, toasted pumpkin seed essence 28

PAN ROASTED GOFFLE CHICKEN BREAST “MARSALA” *gf*

Wild mushrooms, spinach, truffle whipped potatoes, marsala wine sauce 34

SAUTEED DIVER SEA SCALLOPS *gf opt*

Roasted cauliflower-leek-mushroom-kale farro risotto, mushroom sauce 45

PAN ROASTED MEDITERRANEAN KING SALMON *gf/nut opt*

Root vegetables, haricot verts, potato-almond puree, pumpkin seed gremolata 43

GRILLED FILET MIGNON “STEAK FRITES” *gf opt*

Parmigiano-truffle fries, mushrooms, spinach, foie gras butter, tarragon veal sauce 56

GRILLED GRAN RESERVE PORK CHOP *gf opt*

German bacon-shallot-potato hash, braised red cabbage, roasted brussel sprouts, granny smith apple marmalade 43

SIDES

ROASTED BRUSSEL SPROUTS *14* BRAISED RED CABBAGE *14*

PARMIGIANO-TRUFFLE FRIES *13* CREME FRAICHE MASHED *14*

Not all gluten free options or optionals are celiac friendly.

Please inform your server of any allergies/dietary restrictions.

Sharing/Splitting Entrees charge $6.00 ***Cake slicing fee $3.50 per slice for outside cakes.***

Parties of 5 or more are subject to a twenty percent gratuity.

Executive Chef/Owner Adam Weiss