



APPETIZERS

PUMPKIN SEED CRUSTED CRISPY BRIE *veg opt*

Apple-endive salad, prosciutto, cider-cranberry relish, balsamic reduction 21

MARINATED RED BEETS *gf/ v*

Baby arugula, hummus, olives, quinoa tabbouleh, lemon vinaigrette 17

JUMBO LUMP CRAB CAKE "CAESAR" SALAD

Gem lettuce, Parmigiano Reggiano, croutons, classic dressing 25

CLASSIC STEAK TARTARE *gf opt*

Caramelized shallot, garlic-caper aioli, shaved parmigiano, ciabatta toast 27

CRISPY CALAMARI & ARTICHOKES

Roasted red peppers, kalamata olives, lime "Caesar" aioli 22

PARISIENNE GNOCCHI *veg*

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

ESCARGOT-WILD MUSHROOM "PHYLLO" TART

Leek-lacinto kale, creamy green leek garlic butter 22

SPICY TUNA TARTARE *gf*

Guacamole, shallot crème fraîche, sriracha mayo, crispy corn tortillas 26

Gluten free-gf Vegetarian-veg Vegan-v Optional-opt

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

ENTRÉES

PACCHERI "BOLOGNESE"

Cabernet braised beef ragout, fresh ricotta, arugula pesto 30

SPAGHETTI SQUASH "PUTTNESCA" veg/gf

Brussel sprouts, chic peas, roasted tomato, capers, olives, kale-leeks, San Marzano tomato sauce 28

CRISPY PANKO GOFFLE CHICKEN BREAST "KIEV"

Garlic herb filling, sour cream mashed potato, haricot verts, fine herb sauce 36

GRILLED FILET MIGNON "STEAK FRITES" gf opt

Parmigiano-truffle fries, spinach, foie gras butter, mushrooms, demi glace 55

PAN ROASTED PEKIN DUCK BREAST

Braised duck, butternut squash-cranberry-quinoa-basmati-farro "stuffing," spinach, sage, natural jus 47

HERB CRUSTED MARKET FISH gf opt

Wild mushrooms, haricot verts, cauliflower purée, truffle butter sauce MP

GRILLED GRAN RESERVE PORK CHOP gf

Braised red cabbage, sweet potato-shallot hash, bacon brussel sprouts, apple jam. 43

SIDES

BRAISED RED CABBAGE 14

ROASTED BACON BRUSSEL SPROUTS 14

PARMIGIANO-TRUFFLE FRIES 13

CREME FRAICHE WHIPPED POTATOES 14

CRANBERRY-QUINOA-BASMATI RICE "STUFFING" 15

.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 6 or more are subject to a twenty percent gratuity.

Executive Chef/Owner Adam Weiss

