



APPETIZERS

SUMMER PEACH SALAD *gf, veg/v opt, nut opt*

Bibb lettuce, toasted walnuts, maytag blue cheese, raspberry vinaigrette 17

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

Baby arugula, roasted artichokes, hearts of palm, panko crusted goat cheese, meyer lemon vinaigrette 17

SOUTHWESTERN BLACK BEAN "TOSTADA" *veg*

Crispy tortilla, black bean puree, quinoa salad, mexican corn, guacamole, pico de gallo, queso fresco, lime tomato vinaigrette 19

ROMAINE "CAESAR" SALAD *gf opt*

Shaved Parmigiano Reggiano, ciabatta croutons, classic dressing 16

CRISPY CALAMARI & ARTICHOKEs

Roasted red peppers, kalamata olives, lime "caesar" aioli 21

SUMMER PARISIENNE GNOCCHI *veg opt*

Sweet corn, red peppers, zucchini, & tomato ragout, fine herb sauce 19

PRINCE EDWARD ISLAND MUSSELS *gf opt*

Bacon, caramelized shallots, tomato, ciabatta toast, chardonnay garlic broth 20

SPICY TUNA TARTARE *gf opt*

Guacamole, shallot crème fraîche, 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 PORTABELLA "PARMIGIANO" *veg/gf opt*

*Wild mushroom duxelle, roasted tomato, fresh mozzarella, herb bread crumbs,
zucchini "ribbons," tomato "vodka" sauce 29*

ROASTED GOFFLE CHICKEN BREAST "MARSALA" *gf*

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

CAJUN SPICED "SHRIMP & GRITS" *gf*

Chorizo sausage, mascarpone polenta, spinach, shrimp scampi sauce 38

HERB CRUSTED COD "PICATTA" *gf opt*

Red rice & spinach, kalamata olives, roasted tomato, lemon caper sauce 40

GRILLED FILET MIGNON "STEAK FRITES" *gf opt*

*Parmigiano-truffle fries, wild mushrooms, baby arugula, foie gras butter, chimichurri
sauce 55*

GRILLED GRAN RESERVE PORK CHOP *gf opt*

*German bacon-shallot-potato hash, red cabbage slaw, roasted brussel sprouts,
whole grain peach mostarda 42*

SIDES

ROASTED BRUSSEL SPROUTS 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 6 or more are subject to a twenty percent gratuity.

Executive Chef/Owner Adam Weiss