



APPETIZERS

PUMPKIN SEED CRUSTED BRIE *veg opt*

Butterhead, endive, roasted pears, sliced prosciutto, cranberry compote, cider vinaigrette 20

MARINATED RED BEETS *gf/ v*

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

ROMAINE "CAESAR" SALAD *gf opt*

Shaved Parmigiano Reggiano, ciabatta croutons, classic dressing 16

CRISPY CALAMARI & ARTICHOKES

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

PARISIENNE GNOCCHI *veg nut opt*

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

GRILLED SPANISH OCTOPUS *nut opt*

Roasted red peppers, crispy potatoes, kalamata olives, capers, romesco sauce 28

SPICY TUNA TARTARE *gf*

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

Gluten free-gf

Vegetarian-veg

Vegan-v

Optional-opt

Nut opt-can be nut free

Arugula pesto contains nuts with roll service

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" *nut opt*

Cabernet braised beef ragout, fresh ricotta, arugula pesto 30

SUNCHOKES CREAMED SPINACH-LEEK-KALE "SPANIKOPITA" *veg*

Phyllo crisp, feta cheese, "greek" salad, olives, meyer lemon beurre blanc 29

ROASTED GOFFLE CHICKEN BREAST "MARSALA" *gf*

Wild mushrooms, spinach, truffle whipped potatoes, marsala wine sauce 35

MARKET CATCH OF THE DAY *MP*

CAJUN SPICED "SHRIMP & GRITS" *gf*

Mascarpone polenta, chorizo, spinach, chardonnay garlic butter sauce 40

GRILLED FILET MIGNON "STEAK FRITES" *gf opt*

Parm-truffle fries, wild mushrooms, spinach, foie gras butter, tarragon demi 56

PAN ROASTED PEKIN DUCK BREAST *gf*

*Braised duck leg, roasted root vegetables, sweet potato puree, blackberry-orange
gastrique 47*

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

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

