

STARTERS

SOUP

daily soup selection 6

ARUGULA SALAD

fried artichokes, goat cheese, pistachios
& dried cherry vinaigrette 8

MARKET GREENS

squash chips, apples, bacon & white balsamic vinaigrette 8

SAUTÉED GULF SHRIMP

caramelized cauliflower, sicilian olives
& gratinéed endive 16

SAUTÉED SWEETBREADS

braised bacon, apple & sweet potato purée 13

YELLOWFIN TUNA CRUDO

hearts of palm, celery root, mint & scallion coulis 13

SEARED LA BELLE FARMS FOIE GRAS

crispy duck confit, brussel sprouts & fennel 16

VENISON SAUSAGE RISOTTO

chanterelle mushrooms, parmesan & parsley 14

BRAISED RABBIT

house made potato gnocchi, shiitake mushrooms,
leeks & shaved parmesan 13

ENTRÉES

SEARED BEEF TENDERLOIN

sweet & sour onions, swiss chard, salsify
& fingerling potatoes 34

SAUTÉED MAHI MAHI

caramelized fennel, heirloom beans, butternut squash
& duck prosciutto 27

PAN ROASTED DUCK BREAST

crimini mushrooms, brussel sprouts, butternut squash purée
& tamarind duck jus 29

BRAISED VEAL CHEEKS

potato purée, onion rings, glazed carrots & parsnips 29

ROASTED MONKFISH

oxtail hash, brown beech mushrooms & romesco 29

EIGHT HOUR PORK ROAST

green onion risotto, jaliscan pico de gallo & natural pan sauce 25

WILD STRIPED BASS

shrimp stuffed calamari, jasmine rice, artichoke & shrimp broth 28

CAMPO LINDO FARMS CHICKEN BREAST

bacon bread pudding, green beans, roasted grapes
& green peppercorn sauce 22

WHITES BY THE GLASS

Argyle Brut Sparkling, *California* 9

St. Supery Sauvignon Blanc, *California* 8

Benvolio Pinot Grigio, *Italy* 8

Tiefenbrunner Pinot Bianco, *Italy* 9

Leitz Riesling, *Germany* 8

Vega Sindoa Rosé, *Spain* 7

Triennes Viognier, *France* 9

Lagaria (unoaked) Chardonnay, *Italy* 9

Ferrari Carano 'Tre Terre' Chardonnay, *California* 14

REDS BY THE GLASS

O'Reilly's Pinot Noir, *Oregon* 9

Bergstrom 'Cumberland Reserve' Pinot Noir, *Oregon* 16

Damilano Nebbiolo D'Alba, *Italy* 8

Owen Roe 'Ex Umbris' Syrah, *Washington* 12

Bianchi Elsa Malbec, *Argentina* 8

Pannotia Vineyards Zinfandel, *California* 8

Artazuri Garnacha, *Spain* 10

Summers Cabernet Sauvignon, *California* 10

Olvena Cuatro Red Blend, *Spain* 14

Pahlmeyer 'Jayson' Red Blend, *California* 15

SIDE ITEMS

sautéed garlicky spinach 5

house made potato gnocchi 5

sautéed mushrooms & pancetta 5

parmesan-arugula risotto 5

mashed potatoes 5

brussels sprouts & hazelnuts 5

MICHAEL SMITH

CHEF / OWNER

NANCY SMITH

GM/OWNER

CARL THORNE-THOMSEN

CHEF de CUISINE

JAMIE ROUTLEDGE

WINE DIRECTOR

NOTES: 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

SPLIT PLATE CHARGE FOR ALL ENTRÉES \$5.00

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS