

Morsels

Shrimp Bisque 3.5/6

Fried Chickpeas 3.5

Confit of local baby carrots 4

Steak Tartare, sourdough toast 11

Small Plates

Montaditos, Chef's daily pick, sliced baguette 7.5

Mixed greens, tomato, red onion, croutons, Balsamic vinaigrette 5/8

Friseé, pancetta lardons, fried egg, roasted garlic-gorgonzola vinaigrette 9

Hearts of romaine, polenta croutons, gran padano, lemon-caper vinaigrette 8

Roasted beet galette, pickled red onion, crisped prosciutto, feta, micro greens, blood orange vinaigrette 11

Wild mushroom, toasted rosemary bread, New York white cheddar sauce mornay 8

Fried Calamari, smoked paprika, garlic, chili flake, lemon zest 9

Salmon croquette, applewood bacon, lemon dressed baby arugula, smoked tomato coulis 8

Flatbread, caramelized onions, mild spanish anchovies, gran padano, baby arugula, lemon agrumato 11

Quail, baby lettuce, red grapes, pine nuts, chévre, boiled quail egg, sherry vinaigrette 16

Large Plates

Grilled zucchini, carrot, red pepper, asparagus, fried polenta, fig marmalade, charred chévre, spicy micro greens 17

Halibut, panzanella salad, bacon vinaigrette, fried caper-lemon compound butter 23

Port dijon crusted poussin, d'anjou pear and cherry relish, orange buttermilk belgian waffle 20

Lamb rack, flame grilled heirloom tomato, creamy polenta, citrus tapenade, balsamic reduction, mint Gremolata 26

Certified angus ribeye, brandy pan sauce, garlic gorgonzola frites 21

Confit of pork, braised rainbow chard, white bean hummus, bacon jus, oven-roasted tomato 22

Double cut pork chop, barbecue braised oxtail, horseradish slaw, root vegetable mélange 19

Filet mignon, tortilla española, wilted baby spinach, charred chévre, sun dried tomato vinaigrette 26

Executive Chef: Ryan Ota