



DINNER

5-10PM

Hello Spring!
Join us for Easter Brunch
on Sunday
April 16th
*Taking reservations for
parties of all sizes.*

Come feast... with us!

**I AM A WOODLAND FELLOW, SIR,
THAT ALWAYS LOVED A GREAT FIRE.**

EDWIN SABIN

SMALL PLATES

DAILY SOUP \$8

CHILI

cheese, sour cream and green onion \$9

MIXED LETTUCE

radish, carrot, pepitas and verjus \$10

FLATBREAD

garlic confit, leeks, apples, house
ricotta and arugula \$12

FIRESIDE SKILLET*

shredded potato, braised beef and
sunny egg \$11

SALT COD BRANDADE

grilled bread \$9

GRILLED LAMB "KABOB"*

pistachio, orange, fennel, beet & harissa
yogurt \$12

CHEESE BOARD

rotating selection, hazelnuts, cayenne honey,
crostini and house preserves \$16

MEAT SNACK BOARD*

chicken liver mousse, country pâté, carpaccio,
smoked trout and house pickles \$18

SNACKS

BRUSSELS SPROUTS

sweet chili \$6

GRILLED BREAD

olive butter \$5

SOFT BOILED EGG

bagna cauda aioli and sprout leaves \$3

BEET CHIPS

harissa spice \$5

GRILLED MARINATED OLIVES \$6

BIG PLATES

GRILLED ROMAINE

smoked barley, pecorino, radish and lemon
caper dressing \$12 add smoked trout \$4

HERB ROASTED HALF CHICKEN

roasted potatoes, broccolini and
chicken reduction \$23

BOUILLABAISSÉ

tomato, fennel, pacific clams, sablefish, roasted
garlic aioli and grilled pugliese bread \$21

SEARED BLACK COD

forbidden rice, almonds \$28

USDA PRIME GRADE NY STEAK*

herb butter and fried onion \$30

CARLTON FARMS PORK LOIN*

sweet potatoes, apples and brussels,
walnuts and cherry mostarda \$24

RISOTTO

wild mushrooms, cipollini onion,
hazelnut gremolata \$21

CHEESEBURGER*

iceberg, pickles, onion, house sauce,
aged cheddar or american and fries \$14
*add egg \$2 | add Nueskes bacon \$3 add 1/2
avocado \$3*

SIDES

BROCCOLINI

almonds and lemon \$7

MAC & CHEESE \$8

HERB ROASTED POTATOES \$6

**consuming raw or undercooked meats, poultry,
shellfish or eggs may increase your risk of
foodborne illness*