



DINNER

5-10PM

Dinner Specials

Pan-seared local Albacore, roasted potato, cherry tomato, green beans, kalamata & balsamic puree \$28

Heirloom tomato, honey-whipped goat cheese, local blackberries, basil \$12

**Fire that's closest kept,
burns most of all.**

William Shakespeare

TO START

BRUSSELS SPROUTS

sweet chili \$8

GRILLED BREAD

olive butter \$5

DAILY SOUP \$8

BEET CHIPS

harissa spice \$6

GRILLED MARINATED OLIVES

castelvetro, herbs, citrus \$6

GRILLED LAMB "KABOB"*

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

TO SHARE

MIXED LETTUCE

radish, carrot, pepitas and verjus \$11

MANILA CLAMS

fresh herbs in a white wine and butter sauce with grilled bread \$14

SMOKED SALMON SPREAD

cardamom, lemon, and grilled como bread \$12

FLATBREAD

herbed goat cheese & ricotta, roasted squash, radish, pine nuts \$12

FIRESIDE SKILLET*

shredded potato, braised beef and sunny egg \$11

CHEESE BOARD

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

MEAT SNACK BOARD*

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

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

PLATES

GRILLED ROMAINE

smoked barley, pecorino, radish and lemon caper dressing \$12 add smoked trout \$5

CARLTON FARMS PORK LOIN*

salted fingerlings, roasted corn, cherry tomato, red pepper cream \$26

PAN SEARED WILD SALMON*

creamy polenta, sweet peppers, plums with an agrodolce sauce \$28

RIBEYE STEAK*

salsa verde, potato wedge, grilled heirloom tomato \$34

HERB ROASTED HALF CHICKEN

toasted barley, tomato chutney \$24

SUMMER PASTA

bucatini, goat & ricotta cheese, squash, zucchini, mint and lemon zest in a parmesan cream \$19

CHEESEBURGER*

iceberg, local tomatoes, pickles, onion, house sauce, aged cheddar or american and fries \$14

add egg \$2 | add Nueskes bacon \$3

add avocado \$3

FRENCH DIP*

eye of round, horseradish aioli, swiss cheese, fries and jus \$14

SIDES

SAUTEED MUSHROOMS

a mix of oyster, shmeji, shiitake, and crimini with herbs and pecorino cheese \$10

MAC & CHEESE \$9

CORN ON THE COB

pimenton, lime butter, Maldon salt \$7

Please limit the number of cards to 4 per table. Thank you!