

FIRST PLATES

mushroom fritto

buttermilk fried mushrooms & vegetables, sage aioli - 12

green toast

grilled country bread, edamame hummus,
marinated spring mushrooms, lemon salt - 10

seared ahi tuna

deviled egg puree, burnt miso, pickled ginger - 15

napa cabbage wraps

whiskey braised short rib, kimchi,
fish sauce caramel, hazelnut - 12

cheese & charcuterie board

chef selection of craft & local cheeses and meats,
mustard, crostini, pickled vegetable, compote - 19

whipped goat cheese

local goat cheese, honey,
shaved prosciutto, grilled bread - 14

lamb sliders

tzatziki aioli, tomato relish, romaine, challah bun - 14

SOUP & SALAD

sweet carrot soup

smoked buttermilk - cup 6 / bowl 9

chef's soup special

cup 6 / bowl 9

grilled romaine

mustard vinaigrette, pickled blistered tomato, lardons - 9

beet & goat cheese

pea shoots, creamy orange vinaigrette, hazelnuts - 8

spring garden salad

fresh ingredients found at our local farmers market
(changes frequently due to product availability) - 10

bistro frisée salad

bacon, bleu cheese, apples,
toasted walnuts, sherry vinaigrette - 9

WEEKLY CHEF'S SPECIALS

Experience a new Chef's Specials menu each week. Our Chefs love playing with food, and each week offer a different themed menu.

ENTREES

spring risotto

seasonal vegetable, goat cheese, onion ash - 19

crispy chicken roulade

lemon thyme cream, spiral squash, mushroom,
blistered tomato, caper - 23

grilled double bone pork chop

stone ground grits, farmer's market salad - 27

king salmon

champagne honey glaze, cauliflower purée,
corn & edamame succotash - 29

brown butter trout

french onion schmear, farro, charred broccolini - 28

seared duck breast

tamale, pico, corn, fresno beurre blanc, tortilla crisps - 33

cioppino

mussels, clams, salmon, tomato broth, white wine,
grilled country bread - 24

stroganoff

ribeye, pappardelle pasta, local mushroom,
white wine, broccolini - 25

grilled beef tenderloin

10 oz. filet, brown butter, tomato parsley salad,
bacon & brie cast iron mac n'cheese - 38

SIDES

fried brussels sprouts

local beer vinegar, cranberry, lardon - 6

charred broccolini - 6

cast-iron mac and cheese

bacon, brie, herb breadcrumbs, crispy apple strings - 7

seasonal vegetables

garlic, shallot, white wine, butter - 6

Culinary Team – **Robert Brassfield, Neil Trumpy**
GM/Sommelier – **T.C. LeRoy**