

## FIRST PLATES

## mushroom fritto

buttermilk fried mushrooms & vegetables, sage aioli - 12

## green toast

grilled country bread, edamame hummus, goat cheese  
marinated spring mushrooms, lemon salt, truffle oil - 10

## napa cabbage wraps

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

## cheese &amp; charcuterie board

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

## king crab cakes

king crab, jumbo lump crab,  
sage remoulade, apple napa slaw - 19

## steak tartare

garlic dijon foam, fried pickled shallot,  
egg yolk, crostini - 15

## whipped goat cheese

goat cheese, honey, prosciutto, grilled bread - 12

## SOUP &amp; SALAD

## sweet carrot soup

smoked buttermilk, crab - cup 6 / bowl 9

## chef's soup special

cup 6 / bowl 9

## beet &amp; goat cheese

pea shoots, creamy orange vinaigrette, hazelnuts - 8

## masago caesar

romaine, frisée, masago, lomah tellagio,  
soft poached 413 farms egg, lardon - 10

## farro &amp; butternut squash salad

butternut squash ribbons, farro,  
champagne vinaigrette, arugula, candied pecans - 10

## seared ahi tuna salad

peppercorn crusted ahi, miso vinaigrette,  
arugula, fried wontons, deviled egg purée - 16

## 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

## autumn squash risotto

autumn squash, goat cheese, pepitas, onion ash - 19

## fried chicken curry

red sweet potato curry, coconut milk,  
curry aioli, basmati rice - 24

\*vegan option available by request

## grilled double bone pork chop

war eagle mill grits, apple mustarda, veal demi - 23

## king salmon

honey bourbon glaze, wild rice, roasted root vegetables - 29

## brown butter trout

french onion schmear, farro, grilled broccolini - 29

## seared duck breast

hickory cold smoke, cherry port reduction,  
butternut squash purée, fried brussels sprouts - 33

## stroganoff

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

## blackened grouper

garlic cream poached sweet potato,  
fried sweet potato ribbons, spinach chimichurri - 31

## grilled beef tenderloin

10 oz. filet, veal demi, sautéed oyster mushroom,  
acorn squash & lomah cheddar mac - 36

\*add foie gras truffle butter - 5

## SIDES

## fried brussels sprouts

lardon, beer vinegar, pickled cranberries - 6

## roasted root vegetables

garlic, shallot, white wine, butter - 6

## acorn squash mac &amp; cheese - 6

## autumn squash risotto - 6

Chef de Cuisine – Neil Trumpy

Sous Chef – Russell Pearce

GM/Sommelier – Derek Hillman