

APPETIZER

HANDMADE BREADS

brioche parker house rolls, seed bread, biscuits, artisan butters

◆ 2-4 PEOPLE 8 ◆ 4-6 PEOPLE 12

CRAB CAKES "LOUIS"

thousand island, cucumber-celery salad, poppy seeds 22

WARM POACHED LOBSTER

maine lobster tail, "green goddess", drawn butter 32

CRISPY BABY BACK RIBS

honey mustard bbq, hush puppies 22

BAKED BRIE

park city creamery brie, lingonberry-pomegranate jam, sesame crackers 22

SPICY CLAMS

manila clams, grilled olive oil bread, spicy 'nduja broth 20

BAKED OYSTERS

west coast oysters, gruyere cheese, bacon lardon, béarnaise sauce 20

CHICKEN FRIED MUSHROOMS

crispy wild mushrooms, dill aioli, house pickles 18

SALAD & SOUP

SPINACH AND BLUE CHEESE SALAD

frisée, rogue river smoked blue cheese, hazelnuts, caramelized shallot, bacon vinaigrette 18

HOUSE SALAD

mixed greens, pecorino cheese, bartlett pear, marcona almond, honey-herb vinaigrette 15

ROASTED CAULIFLOWER SOUP

hazlenut gremolata, toasted chile-garlic oil 14

ROMAINE WEDGE SALAD

roasted tomato, niçoise olives, bacon lardon, creamy feta dressing 16

WINTER BEET "CAPRESE" SALAD

roasted red beets, aged spanish goat cheese, arugula, spiced pecans, balsamic-rosemary gastrique 16

FRENCH ONION SOUP

toasted baguette, broiled comte cheese 16

ENTREE

MISO CHILEAN SEABASS winter vegetable slaw, celeriac purée, caramelized lemon 65

SEARED SCALLOP "CHOWDER" seared diver scallops, parsley-butter potatoes, oyster crackers, "new england cream" 55

STUFFED DELICATA SQUASH caramelized cipollini, butternut squash, roasted root vegetables, taleggio cheese, herb bread crumbs, sherry reduction 40

CRISPY DUCK LEG potato pierogi, duck-brussels sprout hash, pomegranate, roasted duck jus, crème fraiche 48

CHICKEN ALA QUEEN roasted organic chicken, wild mushrooms and winter vegetables, buttermilk biscuit dumplings, chicken velouté 46

GRILLED PORK CHOP* green bean and creamy mushroom casserole, warm potato salad with bacon vinaigrette, apple butter 48

BRAISED LAMB SHANK stoneground grits, pickled vegetables, red chile "mole", guajillo honey 52

ROASTED WILD MUSHROOM hen of the woods mushrooms, roasted garlic potato purée, asparagus, horseradish crème fraiche 42

GRILLED STEAK* sautéed asparagus, roasted garlic yukon mash, béarnaise sauce

◆ 8OZ FILET MIGNON 66 ◆ BONE-IN RIBEYE 85 ◆ ADD CRAB CAKE 12 ◆ ADD 5OZ LOBSTER TAIL 25