

FOOD MENU

CHILLED & CLEAN

English Peas, Fava Beans, Fresh Mint, Lemon, Parsley, Sourdough	16
Jumbo Shrimp Cocktail, Spiced Orange Relish	20
Beef Carpaccio, Honey, Fresh Herbs, Aged Alpine Cheese	17
Jumbo Lump Crab, Wasabi, Fresh Herbs, Chive	26
Tuna Tartar, Boston Bibb, Soy, Chive, Mustard	21

LIGHT & FRESH

Burrata, Straitechella, Olive Oil, Bread	16
White Bean Hummus, Garlic, Tahini, Pita	15
Romaine Salad, Candied Walnuts, Buttermilk, House Aged Blue Cheese	14
Market Greens Salad, Mesclun, Shallots, Grapefruit Vinaigrette	12
Avocado Toast, Butternut Squash Sofrito, Pinenuts, Arugula	13
Gem Lettuce, Chilled Duck Leg, Miso Vinaigrette, Shitake, Pear	19
Butternut Squash, Mozzarella, Balsamic, Arugula, Sea Salt	17

HOT & ROBUST

Roasted Tomato, Baked Egg, Tahini, Hot Peppers, Feta	16
Fish Taco, Fried White Fish, Blackberry Relish, Yogurt, Cilantro	17
Pork Buns, Braised Shoulder, Spicy Aioli, Scallion Relish	16
Tuna Bun, Seared Tuna, 7 Spice Aioli, Scallion Relish	17
Maine Mussels, Pineapple-Coconut Broth, Rum	19
Bread & Water, Bone Broth, Miso Butter Bread	17

FOOD MENU

FRIZZLED & CRISPY

Spring Rolls, Braised Chicken, Lime, Ricotta, Broccoli Rabe, Ponzu	14
Double Fried Potatoes, Spice Blend, Fennel Aioli, Parmesan	10
Croquettes, Cheddar, Alpine Cheese, Celeriac, Cherry	12
Fried Chicken Sandwiches, Spicy Sauce, House Pickles	26
Wild Mushroom, Fried Rice, Carrot, Greens, Ginger, Egg	27

WILD & CREAMY

Artisanal Cheeses & Meats, Local Cheeses, Iberico Prosciutto, Salumi	27
Broccoli Rabe, Mountaineer Cheese, Garlic Confit, Walnuts	14
Hangar Steak, Celeriac Mash, Market Greens, Blueberry Au Poivre	32
Cheese Steak Sandwiches, Sautéed Sirloin, Onion, Garlic, Landaff Cheese Sauce	28
Two 4oz Burgers, Fennel Aioli, House Pickle, 2 year Grafton Cheddar, Greens	22
Seafood Alfredo, Black Pepper Papardelle, Crab, Mussels, Shrimp, Parmesan	28

EXECUTIVE CHEF - SANDY DEE HALL

ALL PRODUCTS LOCALLY SOURCED WHEN AVAILABLE

* Consuming raw or undercooked meat & fish may increase your risk of food borne illness.

DESSERT MENU

SWEET PLATES

SUNDAES ON SUNDAY'S ON SUNDAYS	14
Gelato, Maple Whip Cream, Chocolate Sauce, Caramel, Candied Walnuts, Brandied Blueberries	
S'MORES	14
House Made Marshmallow, Chocolate Truffle, Graham Cracker Cookie, Cinnamon Gelato	
RED VELVET CAKE	14
Cream Cheese Mousse, bittersweet Chocolate sorbet	
ROSE & RICOTTA DOUGHNUTS	14
Huckleberry, Lavender, Cremeux	
CRÈME BRULEE CHEESECAKE	14
Nutella, Hazelnut, Bacio Gelato	
LIME TART	14
Kefir Lime Pudding, Mousse, Walnut, Raspberry Pearls, Coconut Crust	
CHEF'S CHOICE SAMPLER	33
3 Desserts selected by the chef	
ICE CREAM	4
Scoop	
Cherry & Cream • Stratchella • Chocolate • Mexican Chocolate Blood Orange • Cinnamon	

WINE MENU

CHAMPAGNE

	GLASS	BOTTLE
Zordetto Prosecco, Italy	13	55
Chandon Sparkling, California	18	75
Moet & Chandon Brut Imperial, France		95
Veuve Clicquot Yellow Label, France		125
Veuve Clicquot Brut Rose, France		135
Ruinart Blanc de Blanc, France		148
Dom Perignon Champagne, France		485

WHITE

	GLASS	BOTTLE
Merf Chardonnay, Columbia Valley	13	48
Franciscan Estate Chardonnay, Napa Valley		55
Line 39 Sauvignon Blanc, California	13	48
Les Vignes du Baron Sancerre, France	16	58
Ladoucette Pouilly Fume, France		110
Pighin Friuli Pinot Grigio, Italy	14	50
Santa Margherita Pino Grigio, Italy		75
Dr Konstantin Frank Riesling, Finger Lakes	15	52
Planeta Carricante, Italy		72

WINE MENU

RED

	GLASS	BOTTLE
Tom Gore Cabernet, California	15	50
Justin Cabernet, Paso Robles		72
Sequoia Grove Cabernet, Napa Valley		96
Rutherford Round Pond Cabernet, Napa Valley		180
Cline Merlot, Sonoma Coast	16	52
Indian Wells Merlot, Columbia Valley		58
Smoke Tree Pinot Noir, Sonoma Coast	17	60
Domaine Anderson Pinot Noir, Anderson Valle		95
Emeritus Pinot Noir, Russian River Valley		98
Forever Young Malbec, Argentina	14	48
Catena Alta Malbec, Argentine		125
Blue Rock Baby Blue, Red Blend, Sonoma County		70
Caymus Conundrum Red Blend, California		75
Justin Justification Red Blend, Paso Robles		116
Justin Isosceles Red Blend, Paso Robles		165