

First Course



Parmesan Crème Brûlée
seasonal roasted fruit, grilled
rosemary focaccia \$11.95

Chef's Plate
cheese, cured meat, pickled
vegetables, house jam,
grilled focaccia \$11.95

Mussels
sambuca cream sauce and
toasted focaccia \$11.95

-GLUTEN FREE- **Shrimp Cocktail**
sriracha cocktail sauce \$12.95

Baked Artichoke
artichoke hearts, creamy parmesan
sauce and toasted pita chips \$8.95

Lobster Crabcakes
spicy corn remoulade
\$8.95 for 1 | \$13.95 for 2

Second Course

-GLUTEN FREE- **Brussel Sprout Salad**
roasted pears, spiced walnuts,
gorgonzola, pickled onions,
mustard vinaigrette \$7.95

-GLUTEN FREE- **Wedge Salad**
bacon, tomatoes, gorgonzola,
scallions and blue cheese dressing \$6.95

House Salad
mixed greens, cucumber dill
dressing, herb croutons \$3.95

Soups

Acorn Squash Bisque
chili oil, crème fraîche, bacon
\$4.95 cup | \$5.95 bowl

Soup Of The Day
\$4.95 cup | \$5.95 bowl

Third Course

Market Fresh Fish
chef's daily selection
market price

-GLUTEN FREE- **Pork Shoulder**
braised, loaded twice baked potato,
gorgonzola, bacon, house made crème
fraîche, scallions, pan sauce \$27.95

Scottish Salmon*
coconut jasmine rice, cilantro
tamarind sauce \$25.95

-GLUTEN FREE- **Filet Mignon***
8 oz house cut, roasted garlic potatoes,
green peppercorn demi \$29.95
add grilled shrimp \$6.95

-GLUTEN FREE- **Ruby Trout**
applewood smoked, shiitake
risotto, roasted almonds, apple cider
gastrique, matchstick apples \$31.95

-GLUTEN FREE- **Duck Breast**
chicken poached potatoes, fried
brussel sprouts, apples, bacon, mustard
crème fraîche, maple gastrique \$29.95

-GLUTEN FREE- **NY Strip***
12 oz house cut, roasted garlic
potatoes, charred scallion
compound butter \$29.95

Tilapia
pecan crust, coconut jasmine rice,
red curry sauce \$19.95

Brie Pasta
fresh pappardelle pasta, brie cream,
sundried tomatoes and spinach \$17.95
add grilled chicken \$4 | add shrimp \$8

-GLUTEN FREE- *Items so marked are Gluten-Free*

**Items so marked can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Specialty Beverages

Mint Iced Tea \$2.95 | Crimson Cup Coffee \$2.95
Kombucha \$3.95 | Nashville Fruit Tea \$2.95 | Craft Root Beer \$2.95

20% gratuity will be added to parties of 8 or more

Owner: Nick Hoover | Executive Chef: Katherine Fischer