



First Course

Charcuterie

ask your server for today's selection of meat, cheese, and accompaniments **\$15.95**

Empanadas

braised beef, cilantro green goddess sauce, powdered sugar **\$10.95**

Mussels

sambuca cream sauce and toasted focaccia **\$14.95**

-GLUTEN FREE- Shrimp Cocktail

sriracha cocktail sauce **\$12.95**

Baked Artichoke

artichoke hearts, creamy parmesan sauce and toasted pita chips **\$9.95**

Lobster Crabcakes

spicy corn remoulade
\$8.95 for 1 | \$14.95 for 2

Second Course

-GLUTEN FREE- Arugula

roasted beets, gorgonzola, fresh diced apples, and candied walnuts tossed in picante blue cheese balsamic vinaigrette **\$7.95**

- GLUTEN FREE- Wedge

bacon, tomatoes, gorgonzola, scallions, creamy parmesan dressing **\$7.95**

House

spring greens, tomato, cucumber, herb croutons, cucumber dill dressing **\$4.95**

Soup

-GLUTEN FREE- Pumpkin Bisque

bourbon maple syrup, pepitas
\$4.95 cup | \$5.95 bowl

Soup of the Day

\$4.95 cup | \$5.95 bowl

Third Course

-GLUTEN FREE- Airline Chicken

apple cider brined, creamy polenta, apple butter bbq glaze, shaved brussel sprout slaw, mustard dressing **\$26.95**

Pork Shoulder

farro, arugula, roasted grape tomato and oyster mushroom salad, pan sauce **\$28.95**

Filet Mignon

8oz house cut, roasted fingerling potatoes and carrots, house made steak sauce, fried onions

\$32.95 add grilled shrimp **\$6.95**

-GLUTEN FREE- Scottish Salmon*

coconut jasmine rice, sautéed asparagus, cilantro tamarind sauce **\$27.95**

- GLUTEN FREE- Short Ribs

12oz boneless and braised, wild mushroom risotto, smoked pearl onions, gremolata, pan sauce, white truffle oil **\$32.95**

- GLUTEN FREE- Arctic Char

house smoked, roasted sweet potatoes, Spanish chorizo, grilled onions, blue mussels, white wine cream, fried onions **\$31.95**

- GLUTEN FREE- N.Y. Strip*

12 oz house cut, roasted garlic potatoes, fried brussel sprouts, bourbon bacon jam **\$31.95**

Tilapia

pecan crust, coconut jasmine rice, sautéed asparagus, red curry coconut 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: Katy Fischer