

SOUP & CANAPE 11

CLASSIC CAESAR* 10

romaine | parmesan | herbed croutons | house caesar dressing

HOUSE SALAD 9 v

local greens | tomatoes | cucumbers | red onions | citrus vinaigrette

ICEBERG WEDGE 11

iceberg | gorgonzola | applewood-smoked bacon | dried cranberries | walnuts ranch dressing

SHAREABLES

MUSSELS WHITE* 30 GF

MUSSELS RED* 35 GF

steamed mussels | white wine | garlic

steamed mussels | pomodoro | feta

CHARCUTERIE* 21 GF

cured meats | select cheeses | pickled vegetables | accompaniments

CRISPY BRUSSEL SPROUTS 13 V/GF

soy sauce | dried cranberries | walnuts | honey

CONFIT LARDON CROSTINI* 16

crisp pork belly | mango reduction | mango-jalepeno salsa | grilled crostini

LAMB MEDALLION* 17

crispy cipollini onions | smoked red pepper jam

CRISPY CIPOLLINI 16

crispy cipollini onions | spiced crema

FORK & KNIFE

ANGUS BURGER* 17

arurgula | tomato | red onion | pickles | white cheddar | whole grain mustard aioli choice of house fries or small house salad

PAPARDELLE POMODORO 15

papardelle | pomodoro | parmesan ADD Chicken* 7 | Italian Sausage* 8 | Mussels* 15 | Salmon* 8 Garden Vegetables 5 V

SMOKED CHICKEN* 29 GF

rice pilaf | baby carrots | peas

GRILLED RIBEYE* 42 GF

smoked shallot butter | mashed potatoes | wild mushrooms

PORK CHOP ESPINACA* 30 GF

apple, spinach & feta-stuffed | anise cream | mashed potatoes

SALMON* 32 GF

mango reduction | mango-jalepeno salsa | rice pilaf | baby carrots | peas

SWEETS

CHOCOLATE TORTE 9 V/GF

CHEESECAKE BRULEE 9 V

wild berries | bourbon caramel whipped cream | berry compote