



STARTERS

Crab Cake 22

Spiced Napa Cabbage Slaw, Mango Chutney, Tobiko Caviar,
Dijon Aioli, Blood Orange Vinaigrette

Burrata and Fried Green Tomatoes 20

Tomato Bacon Jam, Lemon Aioli, Herb Focaccia

Grilled Spanish Octopus 21

Roasted Eggplant Purée, Artichoke and Olive Tapenade, Micro Green Salad,
Lemon Infused Olive Oil

Artisan Cheese and Charcuterie Plate 28

Hook's 7 Year Cheddar, Cypress Grove Humboldt Fog, Prosciutto Di Parma, Calabrese,
Gherkins, Honeycomb, Whole Grain Mustard, Grapes, Toast Points,
Marinated Olives, Pickled Raisins, Peppadew Peppers

SECOND

Roasted Tomato Basil Soup 6

Crème Fraiche, Herbed Croutons

Soup Du Jour 6

Atwater's Salad 9

Field Greens, Feta Cheese, Toasted Pistachios, Caramelized Onions,
Raspberry Champagne Vinaigrette

Caesar Salad 11

Pickled Red Onion, Herbed Croutons, Shaved Parmesan,
Grated Cured Egg Yolk, Anchovy, Caesar Dressing

Grilled Peach and Roasted Beet Salad 14

Sliced Beet, Grilled Peaches, Watercress Shaved Fennel and Shallot,
Fresh Dill, Pistachio, Goat Cheese Crema



MAIN

8 oz Filet Mignon 52

Roasted Garlic Yukon Gold Mashed Potatoes, Grilled Asparagus,
Morel Mushroom Demi-Glace

Plum Glazed Faroe Island Salmon 43

Jicama and Sunflower Shoot Salad, Beech Mushrooms, Sugar Snap Peas,
Red Miso Broth, Cilantro Crema

Tajin Dusted Ahi Tuna 40

Esquite Salad, Black Mole, Avocado Mousse, Queso Fresco

Harissa Duroc Pork Tenderloin 41

Roasted Parsnip Purée, Caramelized Sweet and Sour Peaches, Charred Shallots, Tzatziki

Cornmeal Crusted Jumbo Canadian Walleye 38

Pan Fried Walleye Fillet, Haricots Verts, Gherkin Remoulade, Roasted Fingerling Potatoes

Espresso Glazed New Zealand Lamb Chops 54

Creamy Roasted Garlic Polenta, Crispy Raw Honey Sea Salt Brussel Sprouts,
Espresso Demi-Glace

Grilled Vegan Turmeric Cauliflower Steak 33

Cannellini Bean Succotash, Vegan Feta, Roasted Garlic,
Cherry Tomato Agrodolce

Seafood Saffron Risotto 41

PEI Mussels, Tiger Shrimp, Bay Scallops, Caramelized Pearl Onions, Asiago Cheese

14 oz USDA Prime Delmonico 65

Smoked Dutchess Potatoes, Grilled Broccolini, Chimichurri

Executive Chef Kevin Gillespie

All dishes are prepared with clarified butter; olive oil is available upon request.
Some items contain nuts, as indicated. A \$5 fee applies to all shared plates.

We kindly ask that you refrain from using cell phones while in the dining room.