

We proudly support local farms
and sustainable methods



We can accommodate
any allergies or
special requests

Salads & Small Plates

Triple Threat Grana Padano, Roasted Garlic, Balsamic Vinegar | 6.5

Soup Cream of Tomato | 5 Featured | 6

Grilled Shiitake & Avocado Mixed Greens, Caraway Vinaigrette, Cherry Peppers, Crispy Chickpeas, Feta | 9

House Salad Mixed Greens, Balsamic Vinaigrette, Sundried Tomatoes, Chèvre, Croutons | 8

Caesar Salad* Romaine, Traditional Caesar Dressing*, Grana Padano, Croutons | 7.5

Charcuterie & Cheese* Duck Pâté, Dry Chorizo, Prosciutto, Moody Bleu, Chèvre, Pickled Shallot, Masala Apple Butter, Red Chili Jam, Grilled Baguette | 14

Crabcake* Romesco | 13.5

Mussels Marinière* Lemon & White Wine Broth, Parsley, Grilled Baguette | 13

Beef Tenderloin Meatballs Port Wine Tomato Sauce, Parmesan Crisps | 10

Calamari* Cajun Seasoned, Charred Tomato Coulis | 9.5

Vegan "Crabcake" Garbanzo Bean, Heart of Palm, Red Pepper, Scallion, Romesco | 9

Pastas

Add to any pasta: Shrimp | 9 Diced Beef Tenderloin | 8 Wild Boar Sausage | 6 Chicken | 5

All Pastas, except Lasagnas, may be substituted for Gluten-Free Pasta or Risotto

Seafood Risotto Shrimp, Market Fish, Salmon, Calamari, Bourbon Mascarpone Crema | 24

Ricotta-Chèvre Gnocchi Tofu, Green Beans, Shiitakes, Grape Tomato, Basil Pesto | 20

Wild Boar Capellini Shiitakes, Roasted Peppers, Spinach, White Wine Tomato Sauce, Grana Padano | 20

Beef Tenderloin Rigatoni Green Beans, Sundried Tomatoes, Port Wine Cream Sauce | 19.5

Portobello Mushroom Lasagna Ricotta Béchamel, Mozzarella, Gouda, Basil Pesto | 19.5

Venetian Style Beef Ragù Lasagna Spinach, Mozzarella, Spicy Tomato Sauce | 19

Chicken Linguine Sundried Tomatoes, Shiitakes, Asparagus, Spinach, White Wine Cream Sauce | 19

Vegan House-Made Bucatini Tofu, Kale, Sundried Tomatoes, Green Beans, Cauliflower, Cashew Crema | 19

Tortellini Spinach, Mozzarella, Tomato Sauce | 18

Beef, Game & Fish

Beef Tenderloin* Sorghum Roasted Yukon Gold Potato, Green Asparagus, Moody Bleu Butter | 39

Smoked Duck Breast* Duck Fat Fingerling Potato, Cauliflower, Baby Carrot, Hibiscus-Cider Reduction, Black Sesame Seed | 34

Scottish Salmon* Kale & Quinoa Tabouleh, Red Beets, Cucumber Raita, Chili Oil | 34

Market Fish* Corn & Cauliflower Fritters, Baby Bok Choy, Grape Tomato, Scallion, Salsa Verde, Feta | M.P.

Spice Rubbed Pork Porterhouse* Crispy Chèvre Gnocchi, Zucchini, Charred Scallion Butter, Pepper Coulis | 32

Chicken* Potato Purée, Sautéed Green Beans, White Truffle Marsala Sauce | 28

Vegan Piccata* Tofu, Fingerling Potato, Green Beans, Shiitake, Grape Tomato, Lemon Persillade Jus, Apple Balsamic | 26

**These items contain or may contain raw or undercooked ingredients. Consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your RISK of food-borne illness, especially if you have certain medical conditions.*

Executive Chef Matthew Barclay | Beverage Director Erin VonFeldt | General Manager Reese Roberts