

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 | 8

**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