



DINNER

We proudly support local farms & sustainable methods.

We can accommodate food allergies & special requests.

SALADS & SMALL PLATES

Triple Threat Grana Padano, Roasted Garlic, Balsamic Vinegar.....	6.5
Cream of Tomato Soup , Chèvre, Croutons	5
Featured Soup	6
Grilled Shiitake & Sweet Potato Mixed Greens, Apple Vinaigrette, Roasted Peppers, Capers, Feta.....	8.5
House Salad Mixed Greens, Balsamic Vinaigrette, Sundried Tomatoes, Chèvre, Croutons.....	8
Caesar Salad* Romaine, Traditional Caesar Dressing*, Grana Padano, Croutons.....	7.5
Charcuterie & Cheese Plate* Selection of Artisan Cheeses and Meats, Grilled Baguette, Accompaniments.....	16
Wild Boar Sausage* Chèvre Polenta, Apple Butter Reduction.....	14.5
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

PASTAS

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

Seafood Linguini* Shrimp, Market Fish, Salmon, Broccolini, Spinach, Roma Tomatoes, Lemon & Mascarpone Crema.....	24
Ricotta-Chèvre Gnocchi Pork Tenderloin, Green Beans, Shiitakes, Butternut Squash, Herb Butter Sauce.....	20
Wild Boar Sausage Penne Broccolini, Capers, Roasted Peppers, Spinach, Burgundy Tomato Sauce.....	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 Fettuccine Sundried Tomatoes, Shiitakes, Asparagus, Spinach, White Wine Cream Sauce.....	18
Tortellini Spinach, Mozzarella, Tomato Sauce.....	18
Vegetable Risotto Sundried Tomatoes, Asparagus, Broccolini, Mascarpone Crema, Chèvre, Balsamic Reduction.....	17.5

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

BEEF, GAME & FISH

Beef Tenderloin* Potato-Cauliflower Purée, Broccolini, Gorgonzola Butter.....	38
Duck Breast* Yukon Potato Gratin, Kale & Butternut Squash, Pear Bordelaise.....	34
Blackened Pork Tenderloin* Smashed Sweet Potato, Apple & Brussels Sprouts, Feta, Apple Butter Reduction.....	32
Market Fish* Butternut Squash Purée, Cauliflower, Green Beans, Butternut Relish, Lemon Tarragon Yogurt.....	M.P.
Salmon* Baby Carrots, Kale, Red Cabbage, Caper & Golden Raisin, Chorizo Dill Butter.....	30
Chicken Potato Purée, Green Beans, White Truffle Marsala Sauce.....	28

* 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