



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 & 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

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

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

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, Squash Gratin, 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