



Executive Chef Bill Hartig

Small Plates

Caesar Salad	15
<i>Romaine, Anchovy, Croutons, Pecorino Romano</i>	
<i>Add Grilled Chicken +8 Add Salmon +22</i>	
Chopped Salad(V) (GF)	17
<i>Romaine, Sun Dried Tomato, Artichoke Hearts</i>	
<i>Cucumber, Red Onion, Bell Pepper, Celery, Carrot,</i>	
<i>Olives, Garbanzo Bean, Feta, Red Wine Vinaigrette</i>	
<i>Add Grilled Chicken +8 Add Salmon +22</i>	
Cream of Mushroom Soup	8/15
<i>Classic, Creamy & Delicious!</i>	
Mezze Platter	23
<i>Vegetables, Pita, Feta, Babaganoush, Hummus,</i>	
<i>Yogurt, Lamb Merguez Sausage</i>	
Bruschetta Duo (V)	15
<i>Grilled Baguette, Taos Honey Ricotta, Marinated</i>	
<i>Olives & Tomatoes</i>	
Spinach Artichoke Dip (V)	16
<i>Hot, Creamy, & Cheesy. Served with Baguette</i>	
Fish & Chips	15/24
<i>Golden Fried Northern Atlantic Cod, Steak Fries,</i>	
<i>Malt Vinegar, Tartar Sauce, Chip Shop Curry</i>	
Polpetta	15
<i>House Made Beef & Pork Meatballs Simmered in</i>	
<i>Marinara, Served with Baguette</i>	
Cozze Puttanesca	19
<i>One Half Pound of Mediterranean Mussels</i>	
<i>Steamed in a Tomato-Olive-Caper Broth</i>	
<i>Served with Baguette</i>	
Crispy Brussels Sprouts (V)	14
<i>Romesco, Charred Scallions, Sliced Almonds, Toasted</i>	
<i>Bread Crumbs</i>	

(V)- Vegetarian (GF)- Gluten Free

Parties of 6 or more are subject to automatic gratuity of 20%. Split checks are limited to 2 checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Large Plates

Filet Mignon (GF)	55
<i>Seven Oz. Filet Mignon, Whipped Potatoes,</i>	
<i>Asparagus, Béarnaise</i>	
Pairing: 2021 Balverne Pinot Noir	
Ribeye(GF)	47
<i>Twelve Oz. Ribeye, Fondant Potatoes, Broccolini,</i>	
<i>Tempura Onion and Mushrooms, Steak Sauce</i>	
Pairing: 2021 Balverne Pinot Noir	
Steak Frites	37
<i>Pan-Roasted Baseball Cut Sirloin Steak,</i>	
<i>Sauce Au Poivre, Served with Fries</i>	
Pairing: 2021 Balverne Pinot Noir	
Pan Seared Scottish Salmon	35
<i>Butternut Squash Polenta, Crispy Brussels Sprouts,</i>	
<i>Sage Beurre Blanc</i>	
Pairing: 2022 Kim Crawford Sauvignon Blanc	
Pan Roasted Half Chicken	34
<i>Savory Herbed Stuffing,</i>	
<i>Brown Sugar Glazed Sweet Potatoes, Pan Gravy</i>	
Pairing: 2021 Chalk Hill Estate Chardonnay	
Spaghetti Marinara (V)	21
<i>Pasta Tossed in a House Made Tomato-Basil Sauce</i>	
<i>Add Meatballs +9</i>	
Pairing: 2018 Campo Viejo Rioja	
Penne alla Salsiccia	29
<i>Pasta Tossed in a Creamy Tomato Sauce with</i>	
<i>House Made Sausage, Mushrooms,</i>	
<i>Roasted Red Bell Pepper</i>	
Pairing: 2018 Campo Viejo Rioja	
Cavatelli alla Broccolini (V)	27
<i>House Made Pasta Tossed in a</i>	
<i>Verdant Broccolini-Spinach Sauce</i>	
Pairing: 2022 Terra Gauda Abadia Albariño	
Winter Ratatouille (V)(GF)	32
<i>Roasted Winter Vegetables, Ras El Hanout, Ceci Bean</i>	
<i>Fritter, Sun Dried Tomato Harissa</i>	
Pairing: 2022 Acrobat Pinot Grigio	