



Executive Chef Bill Hartig

Small Plates

Kale Caesar Salad	15
<i>Kale, Anchovy, Croutons, Pecorino Romano</i>	
<i>Add Grilled Chicken +8 Add Salmon +22</i>	
Seasonal 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(V)	8/15
<i>Classic, Creamy & Delicious!</i>	
Mezze Platter	23
<i>Vegetables, Roasted Bell Pepper, Pita, Feta,</i>	
<i>Babaganoush, Hummus, Yogurt, Merguez Sausage</i>	
Cheese Plate(V)	21
<i>Grilled Baguette, Selection of Cheeses, Preserves</i>	
<i>Dijon Mustard, Marinated 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	21
<i>One Half Pound of Prince Edward Island Mussels</i>	
<i>Steamed in a Tomato-Olive-Caper Broth</i>	
<i>Served with Baguette</i>	
Crispy Brussels Sprouts (Veg)	14
<i>Romesco, Charred Scallions, Sliced Almonds,</i>	
<i>Toasted 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. Please inform your server of any known food allergies.

Large Plates

Filet Mignon (GF)	54
<i>Six Oz. Filet Mignon, Whipped Potatoes,</i>	
<i>Asparagus, Béarnaise</i>	
Pairing: 2021 Balverne Pinot Noir	
Half Rack of Lamb(GF)	45
<i>Herb Encrusted Lamb Chops, Sweet Potato Purée,</i>	
<i>Sautéed Garlic Kale, Rose-Pomegranate Gastrique</i>	
Pairing: 2021 Balverne Pinot Noir	
Steak Frites	36
<i>Pan-Roasted Baseball Cut Sirloin Steak,</i>	
<i>Brandy-Peppercorn Sauce, Served with Fries</i>	
Pairing: 2021 Balverne Pinot Noir	
Pan Seared Scottish Salmon	37
<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, Brown Sugar Glazed</i>	
<i>Sweet Potatoes, Broccolini, 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 (Veg)(GF)	32
<i>Roasted Winter Vegetables, Ras El Hanout,</i>	
<i>Ceci Bean Fritter, Sun Dried Tomato Harissa</i>	
Pairing: 2022 Acrobat Pinot Grigio	