

Appetizers

- Truffle Deviled Eggs** (4) with black truffle egg yolk mousse, tomato - mustard seed jam ... 9
- Royal Red Shrimp** sautéed in butter, garlic, shallot & red chili flake, lemon and scallion finish, warm artisan bread ... 14
- Burrata Caprese** mixed heirloom tomatoes, burrata cheese, fresh basil, Maldon sea salt, extra virgin olive oil, balsamic reduction ... 14
- Short Rib Crostini** braised beef short rib with reduced jus, black pepper feta spread, vanilla pickled onion, fig jam, toasted batard ... 12
- Italian Meatballs** (4) house ground veal, beef & pork, San Marzano marinara, basil oil & grated aged pecorino garnish ... 13
- Shrimp Ceviche** red shrimp, fennel, blood orange, mint, tarragon, parsley, red bell pepper, onion, lime & orange, tortilla chips ... 13
- Cheese & Charcuterie** pick 3 cheeses, duck prosciutto, Marcona almonds, Hoby's Chili jam, dried figs, crispy lavash ... 19
English Cheddar, Manchego, Rembrandt Aged Gouda, d'Affinois Double Crème Brie.

Salads

- Fig & Kale** dried black mission figs, crumbled feta, roasted butternut squash, toasted pepitas, baby kale, pomegranate vinaigrette ... 13
- Beet & Goat Cheese** red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette ... 13
- Garden** grape tomato, carrot, pickled onion, shaved radish, Manchego cheese, herbed croutons, baby greens, balsamic vinaigrette ... 10
- Caesar** herbed garlic loaf croutons, shredded parmesan, grape tomato, baby romaine, Caesar dressing ... 10

Salad & Veg Plate Additions:

<i>Fresh Catch ... 12*</i>	<i>Argentinian Red Shrimp ... 9</i>
<i>Faroe Island Salmon ... 9*</i>	<i>Grilled Chicken Breast ... 8</i>

Soup

- Butternut Bisque** granny smith apple chutney and vanilla crema ... 7
- Soup du Jour** ... market price

Entrees

- Local Flounder** orzo with edamame, onion, grape tomatoes & sweet corn, basil pesto, sautéed kale, tomato-mustard seed jam ... 29
- Faroe Island Salmon*** togarashi dusted & grilled salmon topped with white miso compound butter, grilled baby bok choy with sweet Thai chili, vermicelli salad with carrots, bell pepper, Napa cabbage, celery & honey ginger vin ... 28
- Chicken & Sweet Potato Gnocchi** grilled chicken breast, house made gnocchi, roasted forest mushrooms, rainbow chard, and braised pearl onions in a light Fall spiced cream sauce ... 26
- Ricotta Ravioli** 4 cheese ravioli, San Marzano marinara, lemon ricotta, basil chiffonade ... 17 add Italian Meatballs (3) ... 25
- NY Strip*** 14oz hand cut steak, butter roasted potatoes Ana, grilled asparagus ... 39
Steak Adds: demi glace 6, black truffle compound butter 4, blue cheese compound butter 4, roasted mushrooms 3, caramelized onions 2
- Rack of Lamb*** herb garlic marinated & grilled New Zealand rack, papas bravas potatoes, grilled broccolini, smoked Romanesco sauce half rack ... 29 / full rack ... 39 (No split plates on Lamb Entrée)
- Braised Short Rib** parmesan & mascarpone risotto, rainbow chard, roasted forest mushrooms, braising jus, watercress garnish ... 29
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted greens, tomato - mustard seed jam, aged balsamic ... 15

Desserts

- Flourless Chocolate Cake** chocolate ganache, raspberry sorbet, berry coulis, vanilla chantilly, fresh berries ... 8
- Warm Apple Crumble** spiced cream custard, shortbread crust, cinnamon streusel, rum caramel, vanilla ice cream ... 8
- Limoncello Mousse Cake** lemon infused mascarpone mousse, limoncello pound cake, lemon curd topping, macerated berries ... 8
- Vanilla Crème Brulee** with fresh berries ... 8
- Chocolate Ice Cream** ... 5
- Vanilla Ice Cream** ... 5
- Raspberry Sorbet** ... 5

A 20% gratuity is recommended on parties of 10 or more. A \$5 split plate charge applies on all Main Plates. No Split Plates on Lamb Entrée.

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELL FISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS. PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.