

APPETIZERS

CHARCUTERIE & CHEESE	<i>house made mustard, jam & pickled vegetables, crostini, candied nuts & fruit</i>	24
RATATOULLIE GNOCCHI	<i>filet bites, roasted farm vegetables, fresh herbs, cured egg yolk</i>	16
BURRATTA	<i>grilled baguette, farm greens, tomato confit, balsamic reduction, basil oil</i>	14
LOADED POTATO CROQUETTES	<i>bacon aioli, crème fraiche, chives</i>	9
SCOTCH EGG	<i>stout mustard and demi glace</i>	12
BEEF CARPACCIO*	<i>creamy garlic puree, anchovies, pickled shallots, jalapeno, shaved parmesan, sweet chili vinaigrette</i>	9

SOUPS & SALADS

TOMATO BASIL SOUP	<i>basil oil, cheddar gougères</i>	9
SEASONAL SOUP	<i>made from fresh local ingredients</i>	9
CAESAR	<i>hearts of romaine, croutons, Parmigiano-Reggiano, soft egg</i>	10
BLT WEDGE*	<i>gorgonzola, bacon, heirloom tomato, buttermilk dressing, balsamic</i>	10
ICEBERG AND OLIVE SALAD*	<i>pickled shallots, jalapeno, shaved parmesan, fresh oregano</i>	9

ENTRÉES

BOUILLABAISSE	<i>mussels, shrimp, scallops, smoked salmon, tomato, peppers</i>	26
GRILLED DUCK	<i>confit stuffed pasta, grilled broccolini, cherry bordelaise</i>	36
HALF CHICKEN PROVENCAL*	<i>tomatoes, olives, chili, garlic & lemon, roasted fingerling potatoes</i>	26
CHEF'S PASTA	<i>seasonal vegetables in a white wine butter sauce</i>	20
SCALLOPS*	<i>Chorizo, San Marzano tomatoes, Greek olive blend, red potato chips</i>	39
GRILLED SALMON* **	<i>white beans, haricot vert, stout vinaigrette</i>	32
BEEF TENDERLOIN* **	<i>horseradish demi, confit beet, roasted fingerling potatoes, grilled broccolini</i>	46
RIBEYE* **	<i>burgundy mushrooms, marrow & mustard butter, stout demi glace</i>	MKT
BLACK BEAN BURGER	<i>cheddar & Havarti, tomato jam, arugula, pickle, stout mustard</i>	16
DOUBLE L FARMS BURGER	<i>cheddar & havarti, tomato jam, arugula, pickle, caramelized bacon & onion, stout mustard</i>	20

Add: Skin on Fries 4 or Parmesan Truffle Fries 8

SIDES

<i>Haricot Vert with Almond Butter</i>	<i>Pesto Risotto</i>	<i>Roasted Rosemary Fingerling Potatoes</i>
<i>Burgundy Mushrooms</i>	<i>French White Beans</i>	<i>Grilled Broccolini with Chili Vinaigrette</i>

Chef Robert McDonald III

Sous Chef Jon Nash

Sous Chef Bryce Cobble

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS

*GLUTEN FREE

**CONSUMING RAW OR UNDERCOOKED MEATS COULD INCREASE YOUR CHANCES OF FOODBORNE ILLNESS