



APPS

Beef bourguignon - \$22

Slow braised beef in a rich red wine jus pearl onions, baby carrots, flambeed and served with crostini

Brandied scampi with toasted baguette - \$19

Sauteed tiger shrimp in a confit garlic butter and white wine sauce, finished with a touch of brandy

Sharing platter - \$28/\$46

Sharable platter with cured meats, local cheeses, warm bread, an assortment of crackers, fresh crudité, bruschetta, tapenade, tomato chutney, and a beet hummus

Caramelized sriracha chicken sliders - \$22

Slow-roasted chicken thighs with a gochujang glaze, topped with a kimchi slaw

MAINS

House-made Ravioli - \$32

House-made ravioli stuffed with burrata, pistachio and caramelized onions, with a basil velouté, roasted cherry tomatoes, pan-fried porchetta

Mediterranean Chicken Supreme - \$38

Stewed chicken supreme, with a tomato and kalamata olive sauce, smashed fingerling potatoes, hazelnut roasted carrots

Citrus Glazed Pork Chop - \$38

Bone in Negano pork chop marinated in a citrus syrup, plated with a parsnip puree, sweet potato puree, brussels sprouts, carrots, and a rich red wine reduction

Roasted halibut - \$38

Pan-seared Atlantic halibut with a farro risotto, hazelnut roasted carrots, and brussels sprouts, finished with a lemon dill beurre blanc

Slow braised bone-in short rib - \$48

Slow braised bone-in short rib in a rich woodland jus, parsnip and potato mash, roasted carrots in a pan jus

Beef Wellington - \$57

Individual beef wellington, with mushroom duxelles, wrapped in a phyllo pastry, served with pommes lyonnaise, roasted seasonal vegetables, cooked medium rare, with a decadent demi-glacé

Rack of lamb - \$55

Rack of lamb with confit fingerlings, carrots, and a rich mango nectar jus

SOUPS & SALADS

Caesar - \$18/22

Caesar salad with a house made Caesar dressing, focaccia croutons, and bacon lardons

Warm Harvest Salad - \$19/\$24

Warm roasted butternut squash, sweet potato, pearl onions, delicata squash, on a bed of massaged kale, topped with candied pecans

Burrata - \$26

Fresh burrata mozzarella with torn basil, aged balsamic reduction, heirloom cherry tomatoes, finished with flaked Maldon salt

Quinoa and carrot salad (vegan) - \$18/\$22

Cumin roasted heirloom carrots on a bed of mesclun greens and quinoa, roasted peppers, sunflower seeds, an orange tarragon dressing, finished with house made vegan feta

Soup of the day - \$8

PIZZA

Pesto Pizza - \$24

House-made pesto base, candied cherry tomatoes, buffalo mozzarella, and fresh basil

Meetza - \$26

House-made marinara base, chorizo sausage, European style pepperoni, bacon, pulled pork, finished with a house-made jalapeno BBQ sauce

Umami Pizza - \$26

Parmesan cream base with stewed mushrooms, brie, porchetta, cracked black pepper, finished with honey