



GF - GLUTEN FREE; V - VEGAN; D - DAIRY FREE; VG - VEGETARIAN  
PLEASE ASK YOUR SERVER FOR ALLERGY-RELATED DETAILS & ADJUSTMENTS\*

## Appetizers

<b>House-made Sourdough Bread</b> (D, V, Vg)	<b>\$4.5</b>
<i>Served with organic EVOO from Lake Garda &amp; balsamic vinegar from Modena</i>	
<b>Beer-Battered Fries</b> (Vg, D)	<b>\$7.5</b>
<b>Sweet Potato Fries</b> (Vg, D)	<b>\$7.5</b>
<i>Served with spicy aioli</i>	
<b>Mixed Charcuterie Board</b> (GF*)	<b>\$35</b>
<i>Cured meats, local cheeses, warm bread, crackers &amp; house-made chutneys</i> → Pair with a glass of <i>Bella Terra Cabernet Merlot</i> or a bottle of <i>Langlois Crémant de Loire Brut Rosé</i>	
<b>Potato Skins</b> (GF*)	<b>\$20</b>
<i>Mixed cheeses, bacon lardons &amp; chives, served with sour cream</i>	
<b>Mussels</b> (D, GF*)	<b>\$29</b>
<i>Spicy chorizo &amp; tomato sauce, served with house-made bread</i> → Pair with a glass of <i>Vigneti del Salento Primitivo</i> or a bottle of <i>Altos de Rioja Crianza</i>	
<b>Baked Brie</b> (GF*)	<b>\$22</b>
<i>Oven-baked brie served with warm crostini &amp; house-made red pepper jelly</i> → Pair with a glass of <i>Bella Terra Chardonnay Sur Lie</i> or a bottle of <i>Vignerons de Bel Air Bourgogne Chardonnay</i>	
<b>Soup of the day</b>	<b>\$12</b>
<i>Served with house made bread</i>	

## Salads & Bowls

<b>Kale Caesar Salad</b> (GF*)	<b>\$22</b>
<i>House-made Caesar dressing, croutons, shaved parmesan &amp; Memmonite bacon</i>	
<b>Harvest Salad</b> (GF, Vg, V*)	<b>\$25</b>
<i>Pickled beet, quinoa, kale, roasted pumpkin seeds, roasted butternut, dried cranberries, apple &amp; brown sugar vinaigrette &amp; feta</i> → Pair with a glass of <i>Humberto Canale Pinot Noir</i> or a bottle of <i>Two Sisters Margo Rosé</i>	
<b>Pad Thai</b> (D, GF)	<b>\$28</b>
<i>Chicken, egg, julienned carrots &amp; peppers, Pad Thai sauce, peanuts, bean sprouts, green onion &amp; cilantro</i> → Pair with a glass of <i>Fritz Haag Riesling</i>	
<b>Curry Bowl</b> (Vg, GF*)	<b>\$24</b>
<i>Aromatic curry served with basmati rice &amp; seasonal vegetables, served with naan bread</i> → Pair with a bottle of <i>47 Anno Domini Moscato Frizzante</i> → Add Chicken (\$10) or Halibut (\$18) to any salad or bowl	

## Mains

<b>Beef Dip</b> (GF*)	<b>\$26</b>
<i>Served on a toasted schiacciata herb bun with jus, horseradish aioli &amp; Swiss cheese</i>	
<b>Monte Cristo</b>	<b>\$24</b>
<i>Ham, turkey, Swiss cheese, house-made ranch &amp; honey mustard, served on Texas toast</i>	
<b>Chicken Fingers &amp; Fries</b> (D)	<b>\$18</b>
<i>Served with ketchup &amp; plum sauce</i>	
<b>Halibut &amp; Chips</b> (D)	<b>\$35</b>
<i>Beer-battered halibut, house-made tartar sauce &amp; coleslaw, served with fries</i>	
<b>Margherita Pizza</b> (Vg)	<b>\$28</b>
<i>Tomato sauce, basil, mozzarella &amp; extra virgin olive oil</i>	
<b>Prosciutto &amp; Red Onion Pizza</b>	<b>\$28</b>
<i>Béchamel base, red onion, prosciutto, mozzarella, shaved parmesan &amp; hot honey</i> → Pair with a glass of <i>Tenute Orestiadi Pinot Grigio</i> or a bottle of <i>Giovanni Rosso Langhe Nebbiolo</i>	
<b>Grilled Halibut</b> (GF)	<b>\$42</b>
<i>Citrus gel, cauliflower purée, fingerlings &amp; seasonal vegetables</i> → Pair with a glass of <i>Stoneburn Sauvignon Blanc</i> or a bottle of <i>Two Sisters Sauvignon Blanc</i>	
<b>Lasagna</b>	<b>\$28</b>
<i>Layered pasta with béchamel, house-made meat sauce, ricotta, mozzarella &amp; parmesan</i> → Pair with a glass of <i>Piantaferro Chianti</i> or a bottle of <i>Rocca della Macie Tenuta Sant'Alfonso Chianti Classico</i>	
<b>Creamy Spinach &amp; Mushroom Gnocchi</b> (Vg)	<b>\$30</b>
<i>Gnocchi with a blend of mushrooms, spinach &amp; cream sauce, garnished with crispy leeks</i>	
<b>Duck Confit</b> (GF)	<b>\$45</b>
<i>Leek risotto, seasonal vegetables, cranberry &amp; red wine reduction</i> → Pair with a bottle of <i>Benton-Lane Pinot Noir</i> or <i>Bella Terra Four Mile Creek Chardonnay</i>	
<b>10oz Grilled Ribeye</b> (GF)	<b>\$55</b>
<i>Served with garlic mashed potatoes, seasonal vegetables &amp; bacon cream sauce</i> → Pair with a glass of <i>J. Denuzière Côtes du Rhône</i> or a bottle of <i>Giovanni Rosso Barolo Serralunga</i>	
<b>10oz Prime Rib Dinner</b> (GF)	<b>\$55</b>
<i>Slow-roasted, served with jus, garlic mashed potatoes &amp; seasonal vegetables</i> <b>(Available Friday &amp; Saturday 4PM onward)</b> → Pair with a glass of <i>Lyeth Cabernet Sauvignon</i> or a bottle of <i>Rinomata Cantina Tombacco Azzura Rosso</i>	