



spring 2017

## shared plates

<b>ARTISAN CHEESE</b> honey hill farms honey, fruit, nuts, organic greens, toast points	13
<b>SMOKED SALMON RILLETTE</b> pickled vegetables, mizuna, toast points	14
<b>GRILLED CALAMARI</b> spicy olive putanesca, grilled ciabatta toast	13
<b>SPICY CHICKPEA PUREE</b> artichoke, roasted red bell pepper & kalamata olive tapenade, toast points	9
<b>CHARCUTERIE</b> housemade pâté, prosciutto di parma, salami, grain mustard, walnut-cherry chutney, pickled vegetables, toast points	16
<b>BRUSCHETTA TRIO</b> lemon-dill mascarpone, chilled cucumber, spinach & tomato salad; artichoke spinach ricotta, fried artichoke; cherokee purple tomato, fresh basil, garlic chips	13

## soup & salad

<b>SOUP OF THE DAY</b> cup or bowl	4 / 6
<b>CAESAR</b> romaine, caesar dressing, herb croutons, shaved parmesan	6 / 9
<b>ORGANIC GREENS</b> golden balsamic vinaigrette, shaved parmesan (gf)	6 / 9
<b>LENTIL &amp; GOAT CHEESE</b> organic greens, red onions, golden balsamic vinaigrette (gf)	9
<b>BEET &amp; GREEN BEAN</b> wine braised red & golden beets, green beans, pickled red onion, goat cheese, arugula, kale, mizuna, charred orange vinaigrette	10

## oak fired pizza

<b>PROSCIUTTO &amp; ROASTED RED GRAPE</b> spicy honey, micro greens, gorgonzola, garlic oil, mozzarella	17
<b>SMOKED CHICKEN</b> cherokee purple tomato, charred onion, micro arugula, jalapeno mascarpone, fontina	15
<b>ITALIAN SAUSAGE</b> caramelized thyme onion, peppadew pepper, red sauce, mozzarella, fresh arugula	14
<b>ITALIAN MEAT</b> pepperoni, salami, italian sausage, capicola, hot cherry peppers, red sauce, mozzarella	15
<b>GRILLED SHRIMP</b> bacon, roasted red bell pepper, charred lemon pesto, fontina	18
<b>TOMATO &amp; BASIL</b> cherokee purple tomato, fresh basil, garlic oil, fontina	14
<b>BEEF TENDERLOIN</b> mushroom, thyme caramelized onion, garlic oil, agrodolce, fontina, gorgonzola	16

## pasta

<b>SAUSAGE PASTA</b> mushroom, white wine butter, arugula, fennel, campanella, parmesan	18
<b>CHICKEN SCALLOPINI</b> caper, cherry tomato, garlic red chili cream, linguini, shaved parmesan	21
<b>JUMBO LUMP CRAB</b> asparagus, lemon cream, pappardelle, gremolata	27
<b>BEEF SHORT RIB</b> spicy pomodoro sauce, rigatoni, goat cheese	22
<b>VEGETABLE RISOTTO</b> asparagus, spinach, roasted cippolini onion, carrot, herbed goat cheese	18
<b>SAUTEED SHRIMP</b> pancetta, spicy peperonata, arugula, garlic white wine butter, fettucine	24
<b>SMOKED CHICKEN LASAGNA</b> arugula, herbed ricotta, parmesan, fontina	17

## mains

<b>TOMAHAWK PORK CHOP</b> roasted brussels sprouts & cauliflower, tarragon & grain mustard cream (gf)	22
<b>LAMB T-BONE</b> two grilled chops, risotto with peas, asparagus, spinach & herbs (gf)	34
<b>BEEF TENDERLOIN</b> 7 oz, grilled, mushroom & gorgonzola risotto cake, mushroom red wine sauce (gf)	32
<b>STRIPED BASS</b> spring vegetables, cherry tomato, white wine butter, lemon, herbs, cooked in parchment (gf)	25
<b>BRAISED CHICKEN</b> tomato mushroom braised quarter & warm farro with fennel & cherry tomato	19
<b>SMOKED BEEF SHORT RIB</b> boneless, creamy roasted red bell pepper polenta, red wine pan jus (gf)	24

## a la carte

creamy roasted red bell pepper polenta (gf)	mushroom & gorgonzola risotto cake (gf)	5
grilled seasonal vegetables, pesto (gf)	warm farro with fennel & cherry tomato	
roasted brussels sprouts & cauliflower with tarragon & grain mustard cream (gf)		