



Starters & Such

Blue Cheese House Cut Potato Chips	8
*Silky Corn Bisque , Jonah Crab, Basil Oil	11
*Crab Stuffed Piquillo Peppers , Saffron Sauce	15
*Fried Calamari & Salt Cod Fritters , Fried Lemon, Kale Sprouts, Black Garlic Aioli	14
*Ahi Tuna & Hamachi Poke , Torn Basil, Pine Nuts, Red Chili Paste, Sesame, Avocado, Black Quinoa Crema, Togarashi Wonton Crisps	20
*Duck Liver Crostini , Grilled Ciabatta, Frisée, Arugula, Spiced Dried Fruit, Bacon Brown Butter Vinaigrette	14
*All Local Cheese Board , Warm Olives, Creminelli Salami, Charred Ciabatta, Apricot Mustard	16
*Cast Iron Roasted Mussels , Charred Tomatoes, Spicy Local Salami, Garlic, Saffron Basil Fumé, Shoestring Frites, Aioli	15
*Seared Sonoma Foie Gras , Whiskey Apple Butter, Pain de Mie, Shaved Apple	23
*Roasted Marrow Bones , Tomato Short Rib Marmalade, Parsley, Sea Salt, Garlic Toast	18

Salads

Chicories & Pecorino , Escarole, Frisee, Endive & Treviso, Toasted Farro, Pecans, Sundried Cherries, Sherry Dijon	13
Beets & Beets , Bermuda Triangle Aged Goat Cheese, Arugula, Smoked Salt, Onion Strings, Tangerine Oil	16
*Bambara Wedge , Butter Lettuce, Roasted Tomatoes, Pickled Veggies, Bacon Straw, Buttermilk & English Stilton	15
Baby Mixed Greens , Slide Ridge Honey-wine Vinaigrette, Honey Walnuts, Gold Creek Feta, Crispy Fried Capers	10

Entrées

*Seared Maine Scallops , Apple~Butternut Purée, Bacon~Apple~Cabbage Hash, Cider Butter	42
*Snake River Farms Pork Shank , Japanese Sweet Potato Mash, Haricot Verts, Fried Egg, Pork Cracklin' Love	34
*Seared Scottish Salmon , Horseradish Smashed Red Potatoes, Roasted Portobello, Medjool Date Butter, Persimmon Vinaigrette	31
Black Kale & Asiago Ravioli , Butternut Squash, Cipollini Onion, Walnuts, Artichoke Heart Purée, Local Asiago, Fancy Balsamic	25
*Bacon Wrapped Chicken , Parmesan Gnocchi, Garlic Seared Chard Brussels Sprouts, Ruby Port Syrup	30
*Duck Confit Carbonara , House Tagliatelle, Pancetta, Fancy Mushrooms, Farm Egg, Pomegranate Seeds & Gastrique	31
*Three Little Pigs , Grilled Tenderloin, Braised Cheek, Glazed Ribs, Bourbon Q, White Cheddar Polenta Cake, Cheddar Tuile, Apple~Fennel Slaw	37
*Grilled Filet of Beef , Duck Fat Roasted Fingerlings, Leek Purée, Mushrooms, Black Truffle Sauce "Rossini Style" Add 2oz Sonoma Foie Gras? +16	43
*Bambara Steak Frites , 14oz New York Strip, Truffled Endive & Watercress, Béarnaise, Tarragon Jus, Herbed Shoestring Frites	39

Sides to Share

Herbed Frites	6	Sweet Potato Mash	6
Green Beans	6	Fried Kale Sprouts	6
Seared Brussels Sprouts	6	Horseradish Mashed Potatoes	6

PLEASE Inform Your Server of Any Allergies

*Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork or shellfish reduces the risk of food-borne illness. Consult your physician or public health official for health information. Please, no personal checks.