

NIBBLES

Ⓜ Truffled Pistachios \$6

Ⓜ Warm Spiced Olives \$4

Housemade Ricotta \$6

black mission fig compote, toasted baguette

SALAD

Ⓜ Chopped Salad \$10

marinated chick peas, green beans, kalamata olives, pistachios, feta cheese, creamy lemon vinaigrette

Ⓜ Bazin's Salad \$11

mesclun greens, Granny Smith apples, Hook's blue cheese, pickled onions, candied pecans, aged balsamic vinaigrette

Ⓜ Parmesan Baked Cauliflower \$12

hummus, pickled golden raisins, crispy chickpeas, harissa vinaigrette

Ⓜ Roasted Beet Salad \$12

candied orange, quinoa-almond granola, goat cheese, baby arugula, passion fruit dressing

Ⓜ Kale Salad \$10

butternut squash, pumpkin seeds, crispy shallots, feta cheese, ginger cilantro dressing

Ⓜ Little Gem Lettuces \$12

pickled onions, roasted red peppers, fresh mozzarella milanese, bacon buttermilk dressing

APPETIZER

Ⓜ Jumbo Lump Crab & Corn Chowder \$10

onions, potatoes, thyme, snipped chives

Butternut Squash Ravioli \$11

sage, Amaretti cookie, parmesan

Ⓜ Chilled Ginger-Sriracha Jumbo Shrimp \$13

mango, rice noodles, arugula, crushed peanuts, tamari-ginger dressing

Jumbo Lump Crabmeat Spring Roll \$12

asian slaw, ginger-mustard vinaigrette

Ⓜ Crispy Oysters \$12

country ham, creamed spinach, creole aioli

Mama's Meatballs \$12

soft mascarpone polenta, parmesan fried egg, plum tomato sauce

Potato-Onion Ravioli \$13

warm Maine lobster sauce

Cheese Plate \$15

Chef's selection of Italian cheeses, fig cake, toasted walnuts, brioche

*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Ⓜ INDICATES GLUTEN FREE

FISH

Ⓜ*Salmon \$26

basil, pesto, broccolini, tomato risotto, red bell pepper sauce

Ⓜ*Butter Poached Monkfish \$27

lobster-potato hash, baby arugula, onions, lobster bisque sauce

Ⓜ*Maple-Miso Chilean Sea Bass \$38

wasabi mashed potatoes, baby spinach, tamari-ginger sauce

*Mushroom Crusted Cod \$26

parmesan orzo, spinach, lemon chive sauce

PASTA, GNOCCHI, RISOTTO

Ⓜ Wild Mushroom Risotto \$18

roasted garlic, butternut squash, parmesan
add duck confit \$8
add garlic shrimp \$6

Potato Gnocchi \$20

bolognese sauce or pomodoro sauce
parmesan, basil, garlic bread crumbs

Pasta Orecchiette \$18

smoked chicken breast, roasted red peppers, cherry tomatoes, basil,
burrata, tomato-rosa sauce

MEAT

Ⓜ*Grilled "Creekstone Farm" Flat Iron Steak \$27

black bean purée, fried plantains, Basmati rice, chimichurri sauce

Veal Romano \$26

crispy veal, fried eggplant, prosciutto, peas, fontina cheese, marsala-mushroom sauce

Ⓜ*Grilled Filet Mignon \$34

garlicky broccolini, grilled onion and bacon salsa,
blue cheese scalloped potatoes, port wine sauce

Ⓜ Pork 3 Ways \$26

Pork Confit

Pork Tenderloin

Caramel Pork Belly

vanilla sweet potatoes, brussel sprouts, apple-balsamic sauce

Ⓜ*Soy-Honey Marinated Duck Breast \$25

braised greens, cauliflower puree, pomegranate molasses, sour cherry marmalade

Ⓜ Braised Short Ribs \$26

potato purée, baby spinach, white truffle sauce,
red wine natural sauce, garlic bread crumbs

SIDES

Ⓜ Vanilla Sweet Potatoes \$8

Garlic-Herb French Fries \$7

Ⓜ Blue Cheese Scalloped Potatoes \$7

Ⓜ Brussel Sprout with Onions, Bacon, & Balsamic \$8

Ⓜ Black Bean Purée with Queso Blanco \$7

Ⓜ Potato Purée \$7

Ⓜ Cauliflower Purée \$7

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness Ⓜ indicates Gluten-Free