

## 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 milanesa, 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

**(GF)\*Salmon \$26**  
*basil, pesto, broccolini, tomato risotto, red bell pepper sauce*

**(GF)\*Butter Poached Monkfish \$27**  
*lobster-potato hash, baby arugula, onions, lobster bisque sauce*

**(GF)\*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, GNOCCI, RISOTTO

**(GF) 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

**(GF)\*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*

**(GF)\*Grilled Filet Mignon \$34**  
*garlicky broccolini, grilled onion and bacon salsa,  
blue cheese scalloped potatoes, port wine sauce*

**(GF) Pork 3 Ways \$26**  
*Pork Confit  
Pork Tenderloin  
Caramel Pork Belly  
vanilla sweet potatoes, brussel sprouts, apple-balsamic sauce*

**(GF)\*Soy-Honey Marinated Duck Breast \$25**  
*braised greens, cauliflower puree, pomegranate molasses, sour cherry marmalade*

**(GF) Braised Short Ribs \$26**  
*potato purée, baby spinach, white truffle sauce,  
red wine natural sauce, garlic bread crumbs*

## SIDES

**(GF) Vanilla Sweet Potatoes \$8**

**Garlic-Herb French Fries \$7**

**(GF)Blue Cheese Scalloped Potatoes \$7**

**(GF) Brussel Sprout with Onions, Bacon, & Balsamic \$8**

**(GF) Black Bean Purée with Queso Blanco \$7**

**(GF) Potato Purée \$7**

**(GF) Cauliflower Purée \$7**