

First Course

Baked Artichoke Dip

artichoke hearts, creamy parmesan sauce, toasted pita chips \$14

- GLUTEN FREE- **Truffle Parmesan Fries**

chimichurri aioli, house made balsamic ketchup \$16

- GLUTEN FREE- **Shrimp Cocktail**

sriracha cocktail sauce \$16

-VEGAN - **Crispy Brussel Sprouts**

roasted cashews, red bell peppers, chili sauce, toasted sesame seeds, eel sauce \$15

Lobster Crab Cake

spicy corn remoulade
one \$13 | two \$24

Mussels

sambuca cream sauce, onions, peppers, garlic, shaved parmesan, grilled focaccia \$18

Brie Focaccia Toast

garlic confit, brie, imported prosciutto, hot honey, fresh basil, crushed red pepper, fleur de sel \$16

Fried Burrata

romesco sauce, fried basil, olive oil, fleur de sel, grilled focaccia \$16

Second Course

- GLUTEN FREE / VEGAN- **Carrot Ginger Bisque**

chili oil, fried shallots, cilantro \$9

Soup of the Day \$8

- GLUTEN FREE- **Shaved Brussel Sprout**

freshly grated parmesan-reggiano, truffle honey, olive oil, lemon zest, marcona almonds \$14

- GLUTEN FREE- **Wedge**

apple wood smoked bacon, tomatoes, grilled sweet corn, gorgonzola, scallions, house made buttermilk ranch \$13

- GLUTEN FREE- **Radicchio**

freshly grated manchego, riesling soaked currants, fresh chives, balsamic vinaigrette \$13

Make your salad an entrée

whole with 6 oz sous vide chicken breast \$29

whole with 7 oz faroe island salmon fillet \$35

"Each Dish is carefully composed, requests for substitutions are at the discretion of our Chef."

- GLUTEN FREE- We are not a gluten free restaurant and cannot ensure that cross contamination will never occur.

*Items so marked can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

20% gratuity will be added to parties of 8 or more

We will gladly split any entrée for \$7



Third Course

- GLUTEN FREE- **8 oz C.A.B Filet Mignon ***

roasted garlic smashed potatoes, sautéed broccolini, tellicherry peppercorn demi-glacé, crispy frites, \$45
add three grilled shrimp \$7
add sautéed mushrooms \$5

- GLUTEN FREE- **14 oz C.A.B Ribeye ***

herb roasted red potatoes, sautéed broccolini, and house made bourbon bacon jam \$45
add grilled shrimp \$7
add sautéed mushrooms \$5

- GLUTEN FREE- **Local Duck Breast ***

coffee-rubbed, roasted potatoes, fried brussel sprouts, granny smith apples, mustard crème fraiche, red pepper-maple gastrique \$37

- GLUTEN FREE- **Prime Pork Ribeye ***

roasted garlic smashed potatoes, sautéed broccolini, house made hot pepper jelly, fresh fennel, apple, marcona almond salad, champagne vinaigrette \$35

- GLUTEN FREE- **Shrimp and Grits**

seven large marinated shrimp, shallots, garlic, fresh tomatoes, anson mills roasted garlic grits, house made andouille sausage, hot honey, scallions \$39

- GLUTEN FREE- **Halibut ***

nueske's apple wood smoked bacon lardon risotto, red chile beurre blanc, fresh fennel, apple, marcona almond salad, champagne vinaigrette, fried parsnips \$41

- GLUTEN FREE- **Faroe Island Salmon ***

honey-garlic glaze, herb roasted red potatoes, locally grown creamed tuscan kale and swiss chard \$35

- VEGAN - **Curry Cauliflower**

roasted cauliflower, house made curry sauce, coconut jasmine rice, red lentil hummus, arugula, radish, and cilantro salad, grilled naan \$35

Lobster Crab Cakes

two house made lobster crab cakes, coconut jasmine rice, sautéed broccolini, spicy corn remoulade \$35

- VEGETARIAN - **Pappardelle**

freshly made pasta, lemon butter, freshly grated parmesan-reggiano, arugula, pine nuts, black pepper \$33

Owner: Nick Hoover

Executive Chef: Katy Evans

Executive Sous Chef: Brian Reifenberg