

APPETIZERS

- BLUE DOG BAKERY ARTISAN BREAD** v 6
assorted bread | whipped butter |
black hawaiian sea salt | olive oil & balsamic
- KUNG PAO CALAMARI** 12
chili-garlic sauce | ginger-soy slaw
- TUNA TARTARE*** 16
avocado purée | radish | thai pickled cucumber | lavosh
- FRIED GREEN TOMATO** 10
pimento cheese | prosciutto | parmesan |
tomato jam | arugula
- BRUSSELS SPROUTS AU GRATIN** 12
gruyère | shallot | olive oil | sea salt crostini | bacon
- SMOKED SALMON DIP** 12
crostini | pickled onion | whole grain mustard |
cornichon
- VEAL & PORK MEATBALLS** 12
housemade meatball | sweet & sour | pepper |
onion | cilantro pesto

SANDWICHES

served with sweet potato chips | fries or fruit + 2

- WHITE CHEDDAR BACON BURGER*** 14
garlic aioli | lettuce | tomato | onion | brioche bun
- NASHVILLE HOT CHICKEN** 13
mayonnaise | lettuce | pickle | brioche bun
- HOT BROWN** 15
parmesan brioche | applewood bacon |
roasted Gunthorp Farms turkey | tomato confit |
gruyère & cheddar mornay

SIDES

- BRUSSELS SPROUTS AU GRATIN** 8
- MUSHROOM & ARTICHOKE RISOTTO** 8
- LOBSTER MAC & CHEESE** 14
- POMMES FRITES** 7

SOUPS

- CORN CHOWDER** v 6
- LOBSTER BISQUE** 7

SALADS

- add chicken +6 | add shrimp +6 | add steak +7 | add salmon +7
- MESH** v & gf 7
field greens | quinoa | golden beet | walnut |
goat cheese | tarragon vinaigrette
- CAESAR** 7
romaine | brioche crouton | parmesan
- WEDGE** 8
roma crunch | smoked roma tomato | onion |
cucumber | bacon | bleu cheese dressing | soft egg
- BEET** v & gf 10
roasted yellow & red beet | pistachio |
goat cheese | balsamic reduction
- APPLEWOOD CHICKEN** 15
field greens | applewood bacon | bleu cheese |
spiced pecan | dried cranberry |
cranberry-poppysseed dressing
- STEAK*** 16
roasted mushroom | pancetta | caramelized onion |
bleu cheese | chipotle-lime vinaigrette
- AHI TUNA*** 18
rice noodle | cabbage | wasabi pea | carrot |
snow pea | wonton | honey-ginger vinaigrette

FALL & WINTER MENU



Sea

GRILLED SALMON*	26
bourbon glazed baby carrot broccolini crispy leek beech mushroom	
PAN-SEARED SEA BASS gf	42
squash purée rapini crispy parsnip meyer lemon crème blood orange suprême	
BEER-BATTERED FISH & CHIPS	21
haddock french fries Brussels sprouts slaw malt vinegar aioli	
JUMBO LUMP CRAB CAKE	25
squash succotash kimchi butter pea shoot coulis pancetta	
GRILLED JUMBO SCALLOPS* gf	29
wild mushroom & artichoke risotto guanciale fresno chili jam	
LOBSTER MAC & CHEESE	34
poached lobster tail mornay pappardelle pancetta bread crumb	

Land

AMISH CHICKEN	23
bleu cheese yukon mashed potatoes prosciutto mushroom asparagus sherry cream	
12 oz. NEW YORK STRIP* gf	35
horseradish yukon mashed potatoes onion jam pancetta	
APPLEWOOD SMOKED PORK CHOP* gf	26
winter squash purée broccoli rabe fried hominy apricot mostarda	
8 oz. FILET MIGNON*	38
yukon mashed potatoes bordelaise fines herbes butter asparagus	
GNOCCHI	19
sage double cream chorizo spinach tomato confit walnut dust add chicken + 6 add shrimp + 6 add steak + 7 add salmon + 7	
LAMB SHOULDER gf	26
roasted root vegetable walnut gremolata balsamic reduction	
PAD THAI	19
pepper carrot broccolini rice noodle mushroom sweet & spicy sauce peanut add chicken + 6 add shrimp + 6 add steak + 7 add salmon + 7	
10 oz. STEAK FRITES*	25
housemade worcestershire fines herbes butter garlic fries garlic aioli	

PROUDLY SERVING PRODUCTS FROM:
Gunthorpe Farms, Fischer Farms, Grateful Greens, Viking Lamb, and Creation Gardens

