

Appetizers

Roasted Butternut Squash Soup	9
pickled green apple	
Poached Pear Salad	14
vanilla poached pear, arugula, toasted almonds, smoked blue cheese, balsamic maple vinaigrette	
Pickled Beets & Poached Grapes	14
pickled beets, poached grapes, goat cheese mousse, cabernet sauvignon jam	
Honey Glazed Pork Belly	15
apple puree, fennel, granny smith apple salad	
Steak and Potatoes	16
strip steak, steak fries, chipotle aioli, pearl onion, herbed oil	
Seared Duck Breast	17
butternut squash pesto, butternut squash puree, kale, cherry veal glaze	
Butter Poached Lobster Tail	18
lemon tarragon sabayon, sliced asparagus	

Sandwiches

All sandwiches are served with a choice of Herbed Fries or House Salad

Crispy Fried Chicken	15
cabbage slaw, herbed garlic sauce	
All Natural Beef Burger	17
applewood smoked bacon, sharp cheddar cheese, remoulade	
Shrimp Avocado Toast	17
ancho sautéed shrimp, cherry tomato, baby radish, guacamole	
Portobello	16
grilled portobello mushroom, tomato, arugula, feta, Asian spiced root aioli	

Express Lunch

11:00am-3:00pm Daily

Please pick 2 options from a cup of soup, personal size salad*, or half sandwich for

\$16

Add a glass of any of the Happy Hour wines for \$6⁵

Salads

*Salads can be made into a wrap if requested

Mixed Green Salad* mixed greens, cherry tomato, cucumber	10
Classic Caesar Salad* romaine hearts, herbed croutons, shaved parmesan	10
Add Grilled Chicken or Shrimp	16/18
Steak Salad kale, roasted carrot, sweet potato, red onion, tomato, blue cheese dressing	24
Poached Salmon Salad romaine hearts, butter beans, horseradish dressing	19

Entrees

Chicken Alfredo rigatoni, garlic broccoli rabe, parmesan cheese	26
Pork Chop ginger carrot romesco, sautéed broccoli rabe, potato gratin	25
Scallop Risotto roasted pumpkin puree, asparagus, crispy prosciutto, fried sage	26
Atlantic Salmon smoked clam chowder, braised chipollini onion, roasted butternut squash, roasted potato, herb oil	28

Sides

Herbed Fries	6
Mixed Fall Vegetables	7
Roasted Pumpkin Risotto	8
Sautéed Broccoli Rabe	9

Executive Chef -Karim Williams
Fall 2017 Lunch

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.
An 18% gratuity and 8.87% sales tax will be added to your check

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