



— STARTERS —

FOIE GRAS MOUSSE	12
<i>bourbon blueberry jam, pickled vegetables, pretzel crostini, house mustard, chives</i>	
INDIAN NACHOS	12
<i>tandoori pulled chicken, grated paneer, tikka masala chickpeas, cumin rice chips, cilantro, pickled red onions</i>	
BABA GHANOUSH CRUDITE	11
<i>creamy eggplant, baby heirloom carrots, confit watermelon radish, summer squash curls, sumac, bourbon smoked paprika</i>	
CRAB HUSHPUPIES	14
<i>blue lump crab meat, sweet corn, jalapeño jam, pickled jalapeños, creole remoulade</i>	
BEET CARPACCIO	9
<i>avocado mousse, pickled golden beets, spiced pecans, pea tendrils, lemon oil</i>	
LAMB	15
<i>merguez sausage rolled in puff pastry, cucumber & onion salad, harisa aioli, mint yogurt</i>	
SOUP OF THE DAY	Market Price

— SALADS —

GRILLED PEACH	11
<i>country ham, honey & vanilla labna, aquaponic greens, blueberry herb vinaigrette</i>	
MAPLE CURED SMOKED SALMON	11
<i>bourbon barrel smoked, hard eggs, bagel croutons, capers, shaved red onion, chive crème fraîche, aquaponic greens</i>	
HEIRLOOM TOMATO	12
<i>haricots verts, stilton cheese, grilled red onions, french dressing, balsamic reduction, extra virgin olive oil, aquaponic greens</i>	
GOAT CHEESE	10
<i>confit watermelon radish, grapefruit supremes, aquaponic greens, citrus vinaigrette</i>	

— MAINS —

QUAIL	32
<i>stuffed with country ham, spinach, artichokes, onion soubise, glazed baby heirloom carrots</i>	
SALMON	29
<i>summer squash ribbons, lemon crème fraîche, roasted mushrooms, puffed rye, pea tendrils</i>	
SHORT RIBS	32
<i>barbacoa style, chili & lime barbeque, tobacco onion rings, sweet corn relish, jalapeño corn bread</i>	
PORK TENDERLOIN	28
<i>sunchoke purée, grilled fennel & artichokes, sautéed spinach, blackberry gastrique</i>	
FILET	42
<i>twice cooked sweet potatoes, heirloom cherry tomatoes, basil chimichurri</i>	
ROMAN STYLE GNOCCHI	24
<i>roasted mushrooms, porcini dust, braised fennel, olive tapenade, white wine truffle parmesan broth, spinach & marinated fennel salad</i>	
DOUBLE STEAK BURGER	17
<i>fried stilton cheese, caramelized onions, lemon truffle mayo, habagardil pickles, pretzel bun</i>	

2oz FOIE GRAS 14

consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness if you have certain medical conditions
split charges of \$2 for salads & \$5 for entrées apply for any split dishes - gratuity of 20% may be added to parties of 6 or more