APPETIZERS
CHARCUTERIE + CHEESE BOARD $24
cured meats, artisan cheeses, house-made preserves, pickled vegetables, garlic crostini

HOUSE-BAKED BREAD $8/$11 V
garlic & beer infused dough, garlic butter, honey - cinnamon butter

CRISPY BRUSSEL SPROUTS $12 V
roasted garlic slivers, parmesan cheese

ROASTED RED PEPPER HUMMUS $16 V
seasonal crudité, garlic crostini

BLISTERED SHISHITO PEPPERS $15 V GF
sea salt, garlic aioli, togarashi sauce

SOUP & SALAD

SOUP DU JOUR $6 CUP $10 BOWL
chef’s creation

Add a protein to your salad
Grilled Chicken $5 - Fried “Chicken” $6 - Salmon $8

HOUSE SALAD $9 VG GF
marinated tomatoes, cucumbers, carrots

CLASSIC CAESAR SALAD $12
romaine hearts, garlic croutons, shaved parmesan cheese, caesar dressing

CHOPPED SALAD $15 GF
bacon, smoked turkey, marinated tomatoes, cucumbers, egg, blue cheese, red onions, tossed in ranch

TOMATO AND MOZZARELLA $17 V GF
heirloom tomatoes, basil pesto, balsamic glaze

ENTRÉES

SMOKED PORK SHOULDER $35 GF
cheese grits, mushroom preserves, rosemary cream sauce

ROASTED MUSHROOM RISOTTO $25 VG GF
white wine, mushroom preserves, vegan cheese

CAJUN CHICKEN PASTA $27
fire roasted chicken, onions, peppers, roasted tomatoes, penne pasta, brown butter cream sauce, chives

SEAFOOD PREPARATIONS

ATLANTIC SALMON $45 GF
rosemary & mascarpone grits, blistered tomato preserves, garlic-herbed butter

SHRIMP LINGUINI $52
garlic butter sauce, blistered tomatoes, asparagus, charred lemon, chives

12oz NY STRIP $45 GF
aligot potatoes, roasted baby carrots, garlic butter

5oz FILET $57 GF
celery root puree, broccolini, red wine demi-glaze

14oz RIBEYE $69
poached asparagus, crispy onions

DESSERTS

STICKY TOFFEE PUDDING $10
VANILLA CRÈME BRÛLÉE $10
TRIPLE LAYER CHOCOLATE MOUSSE CAKE $10
SEASONAL DESSERT $10
(ASK SERVER FOR DETAILS)

DIGESTIFS

DOPPIO $6
Double Espresso Shot

CAFE CORETTO $12
Shot of espresso with Kahlua, Bailey’s, Disaronno Amaretto, or Sambuca

BRANDY BLAZER $13
AMARO BLEND $9

GRAHAM’S 20YR TAWNY PORT - $24

V- Vegetarian VG- Vegan GF- Gluten- Free

*Please advise your server of any food allergies or dietary restrictions prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase the consumer’s risk of foodborne illness. 21% gratuity will be added for parties of 6 or more. Checks are unable to be split more than 4 ways.