

**CHARCUTERIE & CHEESE BOARDS 22**

Cheeses: Triple Cream Brie & Meredith Dairy Marinated Sheep  
Cured Meats: Journeyman Meat Co. Finnochiona, Chorizo Salumi  
*All Boards come with warm demi baguette, candied pecans, seasonal jam,  
House made pickled veggies, whole grain mustard*

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**SALMON & CRISPY POTATO CAKES 17**

House Cured Salmon, Shaved Fennel,  
Watercress, Citrus Vinaigrette

**HOUSE MARINATED OLIVES 10**  
Citrus, Chilies, Garlic, Herbs

**TASTE ONION RINGS 11**

House Sriracha Remoulade

**GEM LETTUCE CAESAR SALAD 13**  
House Dressing, Parmesan,

**TEMPURA CAULIFLOWER BITES 13**

Sweet Chili Sauce & Scallions

Focaccia Croutons

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**FLAT BREADS**

Fennel Sausage, Confit Chilies, Scallions, Mozzarella, Ricotta 19

Roasted Mushrooms, Smoked Mozzarella, Fontina, Truffle Oil 21

**CREAMY ROASTED MUSHROOM PASTA 22**

House-Made Pappardelle, Wilted Kale, Leeks, White Wine Sauce, Parmesan

**GRILLED BRANZINO 32**

Lemon-Caper Sauce Piccata, Pan Roasted Fingerlings, Herb Salad

**CAST IRON JIDORI CHICKEN BREAST 29**

Rosemary-Sweet Potato Puree, Cider Vinegar-Maple Syrup Reduction

**STEAK & FRITES 35**

Grilled Hanger Steak, Black Pepper & Red Wine Demi-glace,  
Shoestring Fries, Garlic Aioli

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**DECADENT CITRUS ARROZ CON LECHE 12**

Blood Orange Caramel & Toasted Pistachios

**DARK CHOCOLATE BREAD PUDDING 12**

Vanilla Crème Anglaise & Cinnamon

**SCOOPS OF ICE CREAM/SORBET 5**

Ask Your Server For Today's Selections