

LUNCH

WINTER

GREENS

KALE AND BRIE SALAD/Apple Chips/Candied Walnuts/Creamy Champagne Vinaigrette/13

BROCCOLI SALAD/Toasted Almonds/Mixed Greens/Pomegranate Seeds/Tomato-Ginger Vinaigrette/14

SPINACH SALAD/Hard Boiled Egg/Pickled Red Onion/Nueske Bacon/Ricotta Salata/Warm Sriracha-Lime Vinaigrette/14

ARUGULA/Crispy Poached Egg/Peanut Brittle/Shaved Radish/Corn Bread Crouton/White Balsamic Vinaigrette/14

SHAVED BRUSSEL SPROUT SALAD/Dried Cranberry/Tender Greens/Feta/Citrus Vinaigrette/16

Add: Diver Scallops 10 Hanger Steak 14 Chicken Breast 7 Gulf Shrimp 10

STARTERS

EARTHROOT FARM ROASTED TOMATO BISQUE/Grilled Cheese Crouton/Crème Fraiche/14

LOBSTER MAC AND CHEESE CROQUETTES/Lobster Americaine Fondue/Prosciutto Crisp/Chives/Pickled Onions/18

PAN SEARED GEORGE'S BANK SCALLOPS/Crispy Polenta/Charred Cipollini Onions/Warmed Arugula/Furikake/Port Beurre Blanc/18

MEXICAN FLAT BREAD/Chicken Mole/Stewed Black Beans/Cilantro Crema/Queso Fresco/Lime Zest/Pickled Onions/16

DUCK LIVER MOUSSE/Pickled Mustard Seeds/Confit Shallots/Red Onion Gastrique/Toast Points/17

CRISPY PORK BELLY TACOS/Caramelized Jalapeno/Kimchi/Cured Egg Yolks/Paprika Aioli/18

SANDWICHES

{All Served with Potato Fries, Green Salad or Sweet Potato Fries (+\$2) All Sandwiches Available on Whole Wheat Wrap}

STEVEN'S BUTERMILK FRIED CHICKEN/Paprika Dusted/Sazon Aioli/Garlic Pickles/Brioche/16

CABBAGE "STEAK"/Tamarind Ponzu Marinade/Furikake Seasoning/Ginger Tomato Aioli/Lettuce/Sourdough/16

SHAVED STEAK SANDWICH/Horseradish Aioli/Whole Grain Mustard/Gouda/Crispy Shallots/Tomato/Baguette/17

BROILED BRATS/Piccalilli Relish/Home-made Spicy Brown Mustard/Crispy Shallots/Griddled Italian Roll/17

CUBANO/Tuscan Style Sweet Ham/Slow Roasted Pork Butt/Garlic Pickles/Dijonaise/Melted Swiss/17

MAINS

FAROE ISLAND SALMON/ Crispy Potato/Melted Shitake/Spelt Berry "Risotto"/Garlic-Soy Emulsion/Dill/36

TOASTED "CREAMY" FARRO/Roasted Carrots/Charred Fennel/Curry Cauliflower/Herb Silken Tofu/Pepper Rouille/28

PAN SEARED DUCK BREAST/Fennel Orange Puree/Candied Fennel/Beet Dust/Pickled Grapes/Black Truffle/Duck Jus/36

SIMPAUG FARMS ASIAN MARINATED BEEF STEW/Roasted Mirepoix/Crispy Sunchoke/Parsnip Puree/Chive Oil/34

DRY AGED & GRASS FED BEEF BURGERS

{Served with House Made Pickle/House Made Ketchup & Choice of Potato Fries, Green Salad or Sweet Potato Fries (+\$2)}

KOBE BEEF BURGER/Pickled Red Onion/Horseradish Aioli/Brioche Roll/22

THE 50-50 BURGER/50% Dry-Aged Grass Fed Beef & 50% Nueske Bacon Patty/Brioche Roll/17

Get it "Stacked" With a Fried Egg, Sriracha Aioli & Cheddar Cheese/3

"FOR THE TABLE"

MASA HUSHPUPPIES/Pickled Jalapeno/Maple Butter/Herbs/9

SCALLION PANCAKE/Calabrian Chili Silken Tofu/Fermented Celery/9

SMOKED BLUEFISH PATE/Crispy Capers/Marinated Red Onion/Cherry/Garlic Bread/9

SPINACH ARTICHOKE TOAST/Grilled Garlic Bread/Asiago Cheese/Balsamic/8

TANDORI CRISPY CHICKPEAS/Smoked Tomato Jam/Carrot Ribbons/8

EXECUTIVE CHEF ZACHARIAH CAMPION

EXECUTIVE SOUS CHEF STEVEN TISDALE