

# Small Plates

## Cold Plates

### Metropolitan Salad \$10 ✓

mesclun, balsamic vinaigrette, heirloom tomatoes, cucumber, goat cheese, beets, onion  
chicken \$4 steak \$5 shrimp \$6 salmon \$7

### Arugula Salad \$11 ✓

arugula, lemon vinaigrette, bacon, heirloom tomatoes, cucumber  
chicken \$4 steak \$5 shrimp \$6 salmon \$7

### Wedge Salad \$10 ✓🌿

ice berg, heirloom tomato, carrot, cucumber, red cabbage, avocado, ginger-soy dressing  
chicken \$4 steak \$5 shrimp \$6 salmon \$7

### Hummus \$7 🌿

herb roasted pumpkin, evoo, micro greens  
house-made grilled flatbread

### Brie Bruschetta \$10

house-made red pepper jelly, brie cheese, arugula, cracked black pepper, ciabatta crostini's

### Winter Salad \$11 ✓

mixed greens, lemon vinaigrette, blueberries, carrot, heirloom tomatoes, goat cheese  
chicken \$4 steak \$5 shrimp \$6 salmon \$7

### Greek Salad \$12 ✓

cucumber, spinach, heirloom tomato, bell pepper, marinated olives, onion, feta, evoo, vinegar  
chicken \$4 steak \$5 shrimp \$6 salmon \$7

### Ahi Tuna Pokè \$14

raw tuna, cucumber, red onion, sesame seed  
Original sesame marinade or Spicy Hawaiian served with wontons

### Baba Ganouj \$7 🌿

grilled eggplant, evoo, katamala olives, micro greens  
house-made grilled flatbread

### Caprese Bruschetta \$10 🐿️

grilled ciabatta, basil pesto, heirloom tomatoes, fresh mozzarella, balsamic reduction

## Hot Plates

### Cauliflower \$8 🐿️

fried, zathar, cayenne, garlic  
basil pesto

### Seared Scallops \$14 ✓

roasted garlic creamed spinach, crispy kale, pomegranate arils, charred lemon

### Brussel Sprouts \$10 🐿️🌿

fried & tossed with craisins, walnuts, garlic, honey, chili flake

### Wild Mushroom Ragout \$10 🌿

crimini, shiitake, portobello, onion, parsnip, syrah, garlic, herbs with grilled flatbread

### Game Chili \$mkt

Chef's private reserve, mildly spicy  
served with honey-jalapeño glazed cornbread

### Rockfish Wraps \$13 ✓

cajun seared, radicchio slaw, pico de gallo  
served on bibb lettuce with lemon

### Marinated Sirloin \$13 ✓

grilled medallions & marinated heirloom tomatoes over herb roasted pumpkin polenta & balsamic espagnole

### Lamb Meatballs \$12

roasted house-made lamb meatballs served over spiced marinara, wilted spinach, & feta  
dusted with parmesan & herbs

### Mussels \$13

tasso ham, wild mushrooms, pinot grigio, garlic, spice, PEI mussels, cream, baguette

### Soup of the Moment \$7

Chef's ever-changing soup selection

## Al la Carte

### Marinated Olives \$7 ✓

mixed olives, evoo, basil, crushed garlic, chili flake  
goat cheese, citrus zest

### Kale & Spinach Mac \$9

roasted garlic creamed spinach Mac & cheese  
topped with crispy kale

### Quinoa Sauté \$7 ✓🌿

onion, bell pepper, asparagus, & golden quinoa  
pan-fried with miso soy marinade

### Met Frites \$7

crushed roasted fingerlings potatoes, fried  
garlic, parmesan, rosemary, parsley, salt

🌿 - Vegetarian friendly

🐿️ - Contains Nuts

✓ - Gluten free

*Executive Chef, Christopher Newark*

Fall/Winter Menu '18

Consuming raw or undercooked meat, seafood, or poultry may increase your risk of food-borne illness

Gratuity is added to parties of 6 or more