


Cheese & Charcuterie

served with chef's daily selection of accouterments

Pick two \$11 Pick Three \$13 Pick Four \$16 Pick Six \$22

 "Tillamook" aged sharp cheddar (OR)
 Smoked "Moody" Blue (CA)
 Red Wine "Drunken" Goat (ES)
 Triple Crème Brie (NY)
 Humboldt "Fog" Goat (CA)
 Cheese of the moment

Shaved Prosciutto (IT) Hind leg
 Pepperoni (US) Ground beef & pork
 Spicy Capicola (IT) Haunches
 Tasso Ham (LA) Shoulder
 Sopressatta (CAL) Ground pork
 House Cured Pancetta (MD) Belly

Chefs Board

Chef's selection of 4 cheeses & 4 charcuterie \$26

 *gluten & nut free upon request*

Mid Plates

Chef's Burger \$13

daily crafted flavor, served with Met fries
substitute: salad +\$2 | soup +\$3

Fig & Goat Flatbread \$13

onion jam, arugula, fig, goat cheese, bacon,
 chili flake fig reduction

Lamb Burger \$14

aleppo encrusted, feta, apricot chutney,
 basil pesto, arugula, with met fries

Pesto Flatbread \$13

basil pesto, mushrooms, heirloom tomato,
 onion, mozzarella cheese, orange-
 hemp reduction

Chipotle Fried \$13

buttermilk fried chicken, pickled jalapeño
 relish, radicchio slaw, spicy aioli,
 served with met fries

Short Rib Flatbread \$13

herbed bechemel, onion, celery,
 braised short rib, mozzarella,
 au jus espagnole

Black Bean Burger \$12

caramelized onion, spicy mayo, lettuce,
 tomato, with met fries

Cured Flatbread \$13

red sauce, mozzarella, pepperoni,
 salami, bacon, basil leaves

Entrees

Marinated Rack of Lamb ✓

grilled balsamic & herb lamb served with
 roasted potatoes, asparagus, & chimi churri
Half Rack \$28 Full Rack \$34

Rockfish Imperial \$26 ✓

seared sea bass roasted with crab imperial
 topped with charred lemon burre blanc
 served with grilled asparagus & quinoa sauté

Shrimp & Grits \$21 ✓

cajun seared shrimp & sautéed asparagus
 served over smoked gouda stone grits
 with heirloom tomato burre blanc

Brick Pressed Chicken \$21

pan-seared & encrusted with hemp & herbs
 doused in bourbon sauce, served with
 root vegetable mash & grilled broccolini

Braised Short Rib \$22 ✓

pumpkin polenta & grilled broccolini,
 topped with braised short rib &
 pan au jus

Cedar Salmon \$22 ✓


brown sugar & garlic glazed salmon filet
 served with grilled broccolini and wild
 rice pan fry

Wild Rice & Chablis \$19 ✓

grilled marinated chicken or portobellos
 served over pan fried wild rice with wild
 mushroom creamed Chablis

Vegan Jambalaya \$18 ✓

creole spiced vegan chorizo &
 brown rice topped with steamed
 asparagus, bell pepper, & onion

 - Vegetarian friendly

 - Contains Nuts

✓ - Gluten free

Executive Chef, Christopher Newark

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

Fall/Winter Menu '18