

DINNER MENU

Mon-Thu 4pm-9pm

Fri & Sat 4pm-10pm

Sun 4pm-9pm

CHEESE PLATES

Manchego, Spain ~ Sheep's Milk, aged 6 Months, Pasteurized ~ \$9.5

 [RF - 1, 2]

Danablu, Denmark ~ Cow's Milk, bleu veined cheese ~ \$10.5

 [RF - 1, 3, 5]

Délice de Bourgogne, France ~ Triple Cream Cow's Milk Cheese. Pasteurized ~ \$10.5

 [RF - 1, 2, 5]

Murcia Al Vino, Spain ~ Goat's Milk, Aged Cheese Washed Twice in Spanish Red Wine, Pasteurized ~ \$10

 [RF - 3, 4, 5,]

Morbier, France ~ Cow's Milk, Vegetable Ash, Pasteurized ~ \$10

 [RF - 3, 4, 5]

Chef's 4 Cheese Sampler ~ \$19.5
Chef's Selection of Cheeses

 [RF - varies]

CHARCUTERIE PLATES

Salami Toscano ~ Fennel and Garlic Salami ~ \$10

 [RF - 1, 3, 6]

Sweet Coppa ~ Spiced and Dried Pork Shoulder ~ \$9

 [RF - 1, 3]

Prosciutto ~ 230 Day Cured and Dried Ham ~ \$10

 [RF - 2, 3]

Pate De Campagne ~ Seasoned Pork Shoulder, Ground and Cooked in House ~ \$9

 [RF - 1, 3, 5]

Bresaola "Carpaccio" Style ~ Salt-cured Beef. Topped with Parmesan Cheese, Arugula and Truffle Oil ~ \$11

 [RF - 4, 5, 6]

Chef's Charcuterie Sampler ~ \$18
Chef's Selection of Charcuterie

 [RF - varies]

Charcuterie and Cheese ~ \$19.5
Chef's Selection of Charcuterie and Cheese

 [RF - varies]

FLATBREADS/SANDWICHES

Figgy Piggy ~ Fig Jam, Bacon Lardons, Diced Apple, Bleu Cheese ~ \$14

 [RF - 4, 5, 6]

Flatbread of the Day ~ Chef's Seasonal Offering ~ \$14 ~ **V**

 [RF - varies]

Crab Cake Sandwich ~ Lump Crab Cake, Apple Celery Salad, Brioche Bun ~ \$14

 [RF - 2, 3, 4]

Italian Beef Sandwich ~ Sirloin Steak Braised with Garlic and Onions, Roasted Peppers, Melted Fontina Au Jus ~ \$14

 [RF - 5, 6, 7]

Potatoes, Sweet Peppers, and Onions ~ \$8 ~ **GF**

Chef's Seasonal Daily Soup ~ \$7

 [RF - varies]

Caesar Salad ~ Romaine Lettuce, Croutons, Shaved Parmesan, Classic Caesar Dressing ~ \$8 ~ **GF**

 [RF - 2, 3, 4]

Frisee Aux Lardon ~ Frisee Greens, Lardon, Soft Poached Egg, Sourdough Croutons, Bacon Vinaigrette ~ \$12 ~ **GF**

 [RF - 3, 4, 5]

Robust Salad ~ Spring Mix, Roasted Seasonal Squash, Toasted Walnuts, Red Onions, Feta Cheese, Maple Vinaigrette ~ \$9 ~ **V** ~ **GF**

 [RF - 1, 2, 3]

SHAREABLES

Sweet Pepper Fundido ~ Roasted Sweet Peppers, Chorizo, Fontina, Herbs ~ \$12 ~ **V** ~ **GF**

 [RF 3, 4, 5]

Scotch Egg ~ Soft Boiled Egg, Wrapped in Sausage and Breaded, Arugula, Curry Aioli ~ \$11

 [RF - 1, 2, 3]

Merguez Meatballs ~ Spiced Lamb Sausage, Roasted Peppers, Raita Sauce, Toasted Pita ~ \$12

 [RF - 5, 6, 7]

Baked Brie ~ 4oz Brie Wheel, Honey Almond Gremolata ~ \$14 ~ **GF**

 [RF - 1, 2, 3]

Spinach and Artichoke Dip ~ Spinach, Roasted Red Peppers, Artichokes, Mozzarella, Parmesan, and Cream Cheese ~ \$9 ~ **GF**

 [RF - 3, 4, 5]

Crab Cakes ~ Lump Crab Cakes, Apple Celery Salad, Roasted Red Pepper Coulis ~ \$14

 [RF - 1, 2, 3]

SEA TO TABLE

Trout Almondine ~ Pan Seared Trout Filet, Haricots Verts, Marcona Almonds, Brown Butter ~ \$24 ~ **GF**

 [RF - 3, 4, 5]

Shrimp Etouffee ~ Creole Seasoned Shrimp, Seasonal Vegetables, Etouffee Sauce, Local Jasmine Rice ~ \$22

 [RF - 2, 3, 4]

LAND TO TABLE

Chicken Breast ~ Chicken Breast, Roasted Seasonal Root Vegetables, Roasted Garlic Pan Jus ~ \$24 ~ **GF**

 [RF - 3, 4, 5]

Sirloin ~ Cut Sirloin Steak, Sauce Diane, Ozark Forest Mushrooms, Aligot Potatoes ~ \$25 ~ **GF**

 [RF - 6, 7]

Braised Pork Shoulder ~ Sage Rubbed Pork, Sweet Onion Marmalade, Creamy Polenta ~ \$23 ~ **GF**

 [RF - 4, 5, 6]

Maple Glazed Duck ~ Spiced Duck Breast, Brus-

