

# DINNER MENU

Mon-Thu 4pm-10pm


Fri & Sat 4pm-11pm

Sun 4pm-9pm


## CHEESE PLATES

**Iberico, Spain** ~ Cow, Goat, and Sheep's Milk aged 6 months, Pasteurized ~ \$9.5  [RF - 1, 2]

**Point Reyes Blue, California, USA** ~ 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]

**Marcoot White Cheddar, Illinois, USA** ~ Jersey Cow's Milk, 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]


**Capacolla** ~ 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


**Margherita** ~ Roasted Garlic, Tomatoes, Fresh Mozzarella, Basil, Balsamic Gastrique, Arugula ~ \$14 ~V  [RF - 3, 4, 5]

**Crab Cake Sandwich** ~ Roasted Sweet Corn Relish, Chipotle Lime Dressing, Brioche Bun ~ \$15  [RF - 3, 4, 5]

**Blue BLT Wrap** ~ Crisp Bacon, Shaved Iceberg Lettuce, Ripe Tomato, Blue Cheese Dressing, Sundried Tomato Wrap ~ \$13  [RF - 4, 5, 6]

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]

**Tomato Salad** ~ Seasoned Locally Grown Tomatoes, Watermelon, Burrata, Fresh Basil, Balsamic Gastrique, Garlic Bread Crumb ~ \$13 ~V~ GF  [RF - 1, 2, 3]

**Robust Salad** ~ Arugula, Fresh Spring Herbs, Pink Peppercorns, Marcona Almonds, Pecorino, White Balsamic Vinaigrette ~ \$9 ~V~ GF  [RF - 1, 2, 3]

## SHAREABLES


**Mediterranean Veggie Salad** ~ Local Marinated Summer Vegetables, Arugula, Beatje Farms Goat Cheese, Fresh Herbs, Lemon Yogurt Dressing ~ \$12 ~V~ GF  [RF - 2, 3, 4]

**Tuna Tar-Tare** ~ Sesame Glazed Ahi Tuna, Smashed Avocados, Arugula, Everything Crostini ~ \$13~ GF  [RF - 1, 2, 3]

**BBQ Meatballs** ~ Spiced Pork Meatballs, Apricot BBQ Sauce, Pickled Peach Relish~ \$12  [RF - 4, 5, 6]

**Beet Hummus** ~ Puree of Za'atar Spiced Beets, Garlic Oil, Feta, Pita ~ \$10 ~V~ GF  [RF - 1, 2, 3]


**Baked Brie** ~ 4oz Brie Wheel, Honey Almond Gremolata, Pickled Peach ~ \$14 ~V~ GF  [RF - 3, 4, 5]

**Spinach and Artichoke Dip** ~ Spinach, Artichokes, Mozzarella, Parmesan, and Cream Cheese ~ \$9 ~V~ GF  [RF - 3, 4, 5]


**Crab Cakes** ~ Lump Crab Cakes, Roasted Street Corn Relish, Chipotle Lime Dressing ~ \$14  [RF - 1, 2, 3]

## SEA TO TABLE


**Seared Tuna Salad** ~ Coriander Dusted Ahi Tuna, Fresh Spring Herbs, Arugula, Pickled Fresno Peppers, Marcona Almonds, Curried Mango Vinaigrette ~ \$24 ~ GF  [RF - 3, 4, 5]

**Shrimp Perloo** ~ Seared Shrimp, Roasted Red Peppers, Diced Tomatoes, Peas, Green Bell Pepper, Andouille, Missouri Jasmin Rice ~ \$22~ GF  [RF - 2, 3, 4]

**Sea Bass** ~ Pan Roasted Australian Sea Bass, Braised Leeks, Romesco Sauce, Crispy Pancetta ~ \$24 ~ GF  [RF - 3, 4, 5]

**Trout** ~ Pan Seared Trout Filets, Blonde Succotash, Tomato Vinaigrette, Herbs ~ \$23 ~ GF  [RF - 3, 4, 5]

## LAND TO TABLE

**Smoked Chicken Breast** ~ Smoked Chicken Breast, handmade Garlic Chive Pasta, Fresh Summer Vegetables, Lemon Thyme Butter ~ \$22  [RF - 3, 4, 5]

**Flat Iron** ~ Soy Glazed Flat Iron Steak, Roasted