

SMALL PLATES

House Baked Bread
Sourdough with Oil & Vinegar (\$7)V
Cheesy Bread with Marinara (\$10)V

Hummus & Tapenade | \$13
French Crostini, House
Pickled & Fresh Vegetables

Calabrain Chili Prawns| \$16
Radish, Avocado, & Cilantro (GF)

Meatballs | \$13
Wild Boar & Beef Meatballs,
Marinara, Parmesan & Cheesy Bread

Baked Brie and Fig Compote| \$18
Prosciutto & French Crostini

Hand Pressed Beef Sliders | \$13
Beecher's Cheese, Lettuce,
Tomato, Onion, & Balsamic Aoili
Add Avocado (1) Bacon (1)

Steamed Manila Clams| \$18
Spicy N'duja Sausage in a White
Wine Broth. Served with Sourdough

SOUP & SALAD

Tomato Basil Bisque
& Soup of the Day

Cup | \$6 Bowl | \$9

Starter Garden Salad (GF,V)| \$7

Starter Caesar Salad | \$7

Beet Salad |\$14
Red Beets, Mascarpone, Habanero
Honey, Pistachios, Pickled Veg (GF,V)

Burrata Panzanella Salad | \$14
Red Onion, Cucumber, Olives,
Tomatoes, Crostini Bread,
Balsamic Dressing (V)

Chicken Chop Salad | \$16
Romaine, Tomatoes, Cucumber,
Avocado, Egg, Bacon & Gorgonzola
Choice of Dressing (GF)

ENTRÉES

Airline Chicken Ratatouille | \$35
Topped with Garlic and Olive
Tomato Demi Sauce (GF)

Chicken Coq Au Vin |\$34
Hindquarter, Red Wine Tomato
Sauce, Mascarpone Polenta,
Mushrooms, Carrots (GF)

Wild Boar Ravioli | \$30
Sage Browned Butter, Poppy
Seeds, & Parmesan

Mushroom Risotto | \$28
Wild Mixed Mushrooms, Truffle Oil,
Shaved Parmesan (V)

Thai Chili Prawn Pasta | \$28
Fettuccine, Jalapeños, Cilantro,
& Spicy Coconut Cream Sauce

Beef Stroganoff | \$30
Rigatoni, Onion, Wild Mushrooms,
& Sour Cream,
Served with Garlic Bread

Chicken Parmesan | \$25
Fettuccine, Mozzarella,& Marinara
Sauce, Served with Garlic Bread.
Sub Alfredo Pasta (3)

Manhattan Filet | \$42
8oz Strip, Truffle Mashed Potatoes,
Grilled Asparagus, Red Wine Jus (GF)

Market Fish| \$MKT
Herb Risotto, Grilled Asparagus,
Lemon Caper Sauce

PLEASE NOTE THAT CONSUMING RAW OR UNDERCOOKED EGGS, MEAT OR SEAFOOD MAY
INCREASE THE RISK OF FOODBORNE ILLNESS
(GF): Gluten Free (V): Vegetarian