



SMALL PLATES

Charcuterie (GFO)

CHEF'S CHOICE OF IMPORTED CURED MEATS AND CHEESES,
FRESH FRUITS, CARROTT MARMALADE, LAVASH 22

Caesar (GFO)

ARTISAN ROMAINE, SHAVED PARMESAN, LAVASH 10
SPANISH WHITE ANCHOVIES +2

Crispy Brussel Sprouts (GF/V)

SWEET CORN VELOUTÉ 12

*Sesame Seared Tuna (GF)

YELLOW FIN, THAI BASIL CHILI AIOLI, HONEY WASABI,
AGRODOLCE, HIMALAYAN SALT SLAB 20

Madras Mussels (GFO)

LEEKS, TOMATOES, COCOBUT CURRY SAUCE,
TOAST POINTS, SAFFRON AIOLI 21

Brie Brule (GF)

LEEKS, TOMATOES, COCOBUT CURRY SAUCE,
TOAST POINTS, SAFFRON AIOLI 12

Iceberg Wedge (GFO)

CHERRY TOMATOES, GORGONZOLA, SMOKEHOUSE BACON,
CRISPY BANANA PEPPERSS, BLUE CHEESE DRESSING 11

Roasted Beet Salad (GFO)

ARUGULA, GOAT CHEESE, CANDIED WALNUTS, CRAISINS,
APPLE CIDER VINAIGRETTE, SLICED APPLES 16

Braised Short Rib

FINGERLING POTATOES AND VEGGIES WITH VEIL DEMI 22

Burrata Caprise Salad

TOMATOES, ARUGULA, PESTO AND BALSAMIC GLAZE. 16

Zucchini Fritters

CRISPY ZUCCHINI & SQUASH W/ LEMON, ROSEMARY AIOLI 13

Seafood Mac & Cheese

SHRIMP, LOBSTER TAIL, W/ CIABATTA BREADCRUMBS 22

Panned Seared Gnocchi (V)

WILD LOCAL MUSHROOMS, BABY SPINACH, REGGIANO
PARMENSAN BÉCHAMEL 14

Stuffed Peppadews (GF/V)

GOAT CHEESE, AGED HONEY BALSAMIC 10

Grilled Lamb Chops (GF)

SAUTEED VEGETABLES AND VEAL DEMI
2 @ 16 | 3 @ 22

Calamari

WITH BANANA PEPPERS, SERVED W/ SPICY PROMODORO
SAUCE AND CITRUS AIOLI 16

Lavender Chicken (GFO)

BANANA BREAD, RED SEEDLESS GRAPES, WALNUTS, CURRY
CREAM 15

Swedish Meatballs

MASHED POTATO, SWEET RED WINE SAUCE, TOPPED W/ WI
SWEDISH LINGO BERRIES 15

*Pork Belly (GF)

CONFIT, GRILLED APPLÉS, HERB GOAT CHEESE, CARROT
MARMALADE, BALSAMIC GLAZE 16

*Sea Scallops (GF)

PANNED SEARED, PARSNIP PUREE, BASIL OIL, BALSAMIC
GLAZE, CRISPY PARSNIP CHIPS 22

*Salmon Salad

MIXED GREENS W/ DICED TOMATOES, CUCUMBERS,
RED ONIONS, KALAMATA OLIVES, FETS CHEESE, AND
CRISPY PARSNIP W/ BALSAMIC DRESSING 18

Manchego Bites

APRICOT MARMALADE AND CANDY PINE NUTS 13

ENTREES

*Pan Seared Scottish Salmon

YELLOW FIN, THAI BASIL CHILI AIOLI, HONEY WASABI,
AGRODOLCE, HIMALAYAN SALT SLAB 30

*Duck Doublet (GF)

PAN SEARED BREAST, LEG CONFIT, OVER MUSHROOM
RISOTTO, ORANGE FIG GLAZE 38

*All-Natural Filet Mignon (GF)

GORGONZOLA FINGERLING POTATOES, GRILLED
ASPARAGUS, PORT WINE DEMI 39

Veggie Risotto (GF/V)

ZUCCHINI, SQUAH, ASPARAGUS, ONIONS, RED PEPPER,
PARMESAN, SAFFRON 22

Frutta Di Mare

LITTLE NECK CLAMS, SHRIMP, PEI M ~~(GF)~~, LOBSTER TAIL,
WHITE WINE, EUROPEAN BUTTER, W/ LINGUINI 32

Fish of the Day

(GF) GLUTEN FREE, (GFO) GLUTEN FREE OPTION AVAILABLE, (V) VEGETARIAN

*THESE ITEMS ARE COOKED TO TEMPERATURE PER REQUEST. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH LOGAN OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.