

Dinner

Appetizers

- Foie Gras ~ port reduction, figs, crostini \$18
- Octopus a la Plancha ~ lemon shallot dressing \$15
- Escargots ~ garlic, butter, parsley, toasted brioche \$10
- Cheese Plate ~ Chef's selection, fig spread, candied pecans & crostini \$13
- Potato Latke ~ sour cream & homemade apple chutney \$8
- Warm Goat Cheese Tart ~ caramelized onions, walnuts, truffle honey, apple relish \$10
- Giant Pretzel ~ pimento cheese spread \$10
- Ceviche Del Dia ~ tortilla chips \$12

Soup and Salad

- Soup of the day ~ \$7
- Summer Salad ~ arugula, watermelon, goat cheese, balsamic \$9
- Classic Caesar Salad ~ homemade croutons, parmesan, lemon \$9
- House Salad ~ local greens, cucumber & tomato, house vinaigrette \$6
- Quinoa and Arugula Salad ~ grapes, cucumber, orange, candied pecans, fresh herb and lemon EVOO \$9
- Add to any Salad ~ Grilled Chicken \$4 Local Shrimp \$7

Entrees

- Braised Duck Leg ~ mushroom & pea risotto \$25
- Chicken Francaise ~ capers, lemon butter sauce, cappellini \$18
- Day Boat Sea Scallops ~ cauliflower puree, corn nage, chorizo oil \$27
- Filet Mignon ~ truffle mashed potatoes, chef's vegetable \$30 Add Foie Gras \$10
- Wiener Schnitzel ~ German fried potatoes, braised red cabbage Pork \$18 Veal \$23
- Basil Ricotta Gnocchi ~ wild mushrooms, English peas, pancetta, porcini cream \$20
- Bucatini Bolognese ~ sweet Italian sausage bolognese, ricotta salata \$23
- Royal Reds ~ chimichurri, Cuban rice & beans, mango salsa \$25
- Faroe Island Salmon ~ ancient grains, leek buerre blanc \$26

- Chef's Vegetable \$6
- German Fried Potatoes \$4
- Braised Red Cabbage \$4
- Mashed Potatoes \$4

A \$3.00 service charge will be added for the kitchen to prepare shared plates.
20% gratuity will be added to parties 6 or larger.

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.