

FAVORITES

STARTERS

HOUSE MADE FRIES

HOUSE DIPPING SAUCE
\$8

FRIED OYSTERS

CHIPOTLE REMOULADE
\$13

MOULES MARINIÈRE

WHITE WINE STEAMED PEI MUSSELS,
SHALLOTS, GARLIC, TOMATO, SAFFRON
\$14

ENDIVE AND ARUGULA SALAD**

GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,
SHERRY VINAIGRETTE
\$12

MAIN COURSE

CHICKEN & DUMPLINGS

PAN ROASTED HALF CHICKEN WITH BACON,
MOREL MUSHROOMS, PEARL ONIONS, HOUSE MADE GNOCCHI,
CREAMY TARRAGON JUS
\$28

SHORT RIB RAGU

PACHETTI PASTA, BRAISED CIPOLLINI ONIONS,
TRUFFLE PEELINGS RICOTTA
\$30

PAN ROASTED FAROE ISLAND SALMON

GNOCCHI-ACORN SQUASH HASH WITH GUANCIALE,
MAITAKE MUSHROOMS, SERVED OVER SQUASH COULIS,
HERBED TRUFFLE OIL
\$32

SEARED SCALLOPS

PARSNIP PUREE, SHAVED BRUSSEL SPROUTS, PORK BELLY LARDONS,
APPLE CIDER GLAZE
\$34

PAN ROASTED DUCK BREAST

CASSOLET OF NAVY BEANS,
DUCK CONFIT AND CALVADOS-APPLE SAUSAGE
\$34

SPECIALTIES

STARTERS

AUTUMN SALAD**

DRIED CRANBERRIES, PECANS, CRISPY SHALLOTS,
GOAT CHEESE, RED WINE VINAIGRETTE
\$10

ONION SOUP GRATINEE

MADEIRA, HAVARTI & SWISS CHEESES,
CRISPY ONIONS
\$12

LEMON-CAPER CRAB CAKE

FOUR BEAN SUMMER SALAD, HEIRLOOM GRAPE TOMATOES,
YUZU-SAFFRON AIOLI
\$14

BEET SALAD**

SLICED ORANGE, PICKLED RED ONION,
GOAT CHEESE, SERVED WITH ARCADIAN GREENS,
PISTACHIO VINAIGRETTE
\$12

MAIN COURSE

STEAK/FRITES+

GRILLED NY STRIP, MUSTARD BUTTER, HOUSE-MADE FRITES,
WATERCRESS SALAD
\$36

MOM'S MEATLOAF

SHORT RIB, PORK, HERBS, MUSHROOMS
MASHED POTATOES, GREEN BEANS, DEMI-GLACE
\$24

"CAMPSTYLE" GRILLED TROUT

LYONNAISE POTATOES,
WHOLE GRAIN MUSTARD BEURRE BLANC
\$25

GRILLED HANGER STEAK+

BUTTER NUT SQUASH DAUPHINOISE,
BRAISED CANDIED SWISS CHARD,
WHOLE GRAIN MUSTARD DEMI GLACE
\$28

LOUNGE

FRIED MAC & CHEESE BALLS

SPICY MARINARA & PARMESAN
\$8

BULGOGI

KOREAN BBQ BEEF
STIR-FRIED VEGETABLES, NOODLES
\$12

BRUSSEL SPROUTS**

FLASH FRIED, TRUFFLE HONEY, PEPITAS, PIAVE VECCHIO
\$12

TUNA SASHIMI NACHOS+

WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,
SESAME SEEDS, MANGO SALSA, WASABI SOY
\$14

HANGER STEAK FAJITAS+

ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO
IN FLOUR TORTILLAS, WITH SOUR CREAM, SALSA, GUACAMOLE
\$13

MARKET FISH TACOS

CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO
\$14
SUB GRILLED SHRIMP +\$5

BLT CHEESEBURGER+

HOUSE HANGER & SIRLOIN BLEND
CHOICE OF AMERICAN, CHEDDAR, OR SWISS
\$14

KOBE SLIDER TRIO+

BACON & BLUE CHEESE, CARAMELIZED ONION & CHEDDAR,
HOUSE MADE FOIE GRAS PATE
\$14

SHUMAI DIM SUM

HOUSE PORK & SHRIMP DUMPLINGS,
SOY-GINGER DIPPING SAUCE
\$10

MEXICAN CHOPPED SALAD

BEANS, CORN, AVOCADO, QUESO FRESCO,
HONEY-LIME DRESSING
\$12

STEAMED THAI MUSSELS

RED CURRY-COCONUT BROTH
\$14

BROCCOLI RABE

WHITE BEANS, GARLIC, CHERRY PEPPER, ROASTED TOMATOES,
OLIVE OIL, FRESH PARMESAN
\$14
ADD HOUSE MADE PORK SAUSAGE +\$4
ADD ORECCHIETTE +\$3