



## STARTERS

### **ROASTED TOMATO MINISTRONE (V)**

Fresh Pasta | Butter Beans | Green Onions | Peppers | Basil | Parmesean Cheese

### **PÂTÉ DE CAMPAGNE**

Cornichons | Arugula | Mustard | Grilled Sourdough Bread

*(GF Upon Request)*

### **DEVEILED EGGS (V)**

Sweet Relish | Sour Cream

### **CHILLED MEXICAN BLUE PRAWNS (GF)**

Cocktail Sauce | Lemon

### **ARUGULA SALAD (GF)**

Mushrooms | Shaved Prosciutto | Figs | Goat Cheese | Aged Balsmic

*(V or V+ Upon Request)*

### **CAESAR SALAD**

Little Gem | Red Romaine | Garlic Croutons | Anchovies | Parmesean Cheese

*(GF Upon Request)*

*No additional gratuities are expected. We cannot guarantee the absence of cross-contamination.*

*Please let your server know if you have any food allergies*

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# WOOD FIRED HOUSE SPECIALTIES

**PRIME BONE-IN RIBEYE FOR TWO (GF)**

**COMPART FAMILY FARMS DRY-AGED PORK RIB CHOP (GF)**

**CHOICE OF SIDES - SELECT TWO**

Hens of the Woods Mushrooms with Madeira and Parsley | Glazed Heirloom Carrots  
Charred Broccolini with Fermented Chili Sauce | Chili Mashed Potato | Herb Roasted Fingerling Potatoes

**CHOICE OF SAUCE - SELECT ONE**

Truffle Butter | Chimichurri | Bordelaise | Horseradish Crème Fraiche

## ENTRÉES

**MISO ROASTED SALMON (GF)**

Wok Vegetables | Creamed Potato | Ginger-Sesame Sauce

**BRAISED BONE-IN CHICKEN (GF)**

Carrots | Tomatoes | Red Bliss Potatoes | Natural Jus

**COCONUT CURRY LENTILS (GF, V+)**

Cashews | Spinach | Cilantro | Squash | Tomato | Papaya

**HOUSE RIGATONI BOLOGNESE**

Classic Sauce with Pork, Beef, and Veal | Grana Padano Cheese  
(GF Upon Request)

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

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