



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)

FRIED DEVEILED EGGS (V)

Sweet Relish | Sour Cream

(GF Upon Request)

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 RIBEYE OF BEEF 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 | Roasted Brussels Sprouts
Charred Broccolini with Fermented Chili | Chili Mashed Potatoes | Herb Roasted Fingerling Potatoes

CHOICE OF SAUCE - SELECT ONE

Truffle Butter | Chimichurri | Bordelaise | Horseradish Crème Fraiche | Minted Crema

ENTRÉES

MISO ROASTED SALMON (GF)

Wok Vegetables | Creamed Potato | Ginger-Sesame Sauce

BRAISED BONE-IN CHICKEN (GF)

Carrot Purée | 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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