



Appetizer

Prosciutto wrapped Scallops - Pineapple Gazpacho - Heirloom Tomato Pico de Gallo	17
Burrata - Ciabatta Toast - Sweet Tomato Reduction - Roasted Garlic - Basil Pesto	15
Duck Confit - Cheese Curd - Crispy Fries - Duck Gravy - Scallion	15
Crab Cake - Sherry Tomato Salad - Mixed Greens - Lemon Aioli	16
Wings - Maple BBQ - Dill Buttermilk Dressing	15

Soup

French Onion Soup - Garlic Crouton - Melted Swiss	9
Potato - Leek - Thyme - Scallion Oil - Crema	9

Salad

Bibb - Radicchio - Parmesan - Caesar Dressing - White Anchovy - Brioche Crouton	11
Mixed Greens - Cheddar - Pistachio - Dry Cranberry - Apple - White Balsamic and Honey	11

Entrée

Filet Mignon - Roasted Fingerlings - Broccoli - Au Poivre Sauce	42
Halibut - Yellow Thai Curry - Jasmine Rice - Broccoli - Basil Pesto - Pineapple	40
Brined Pork Chop - Peach Chutney - Sweet Potato Mash - Broccoli	36
Quinoa and Chickpea Loaf - Roasted Brussel Sprout - Sweet Potato - Tomato Jam	32

Dessert

Maple Crème Brulee	9
Chocolate Lava Cake	9
Cheesecake - Macerated Berries	9

Prix Fixe

Appetizer, Soup or Salad, and Entrée.

55 pp

Entire table must participate.