



FOR THE TABLE

**house focaccia** [vv]  
*daily selection, olive oil* 4

**cheese board**  
*fig paste, dried fruits, nuts* 19

**charcuterie board**  
*mustard, pickles, olives* 19

**mixed charcuterie & cheese board**  
28

SMALL PLATES - COLD†

**chicken liver truffle mousse**  
*crostini, olives, whole grain mustard* 14

**chopped salad**  
*little gem, sweet bell peppers, prosciutto,  
olives, aged provolone* [gf] 14

**strawberries and pecan salad**  
*strawberries, bleu cheese, baby spinach,  
toasted pecans* [gf] 14

**baby spinach salad**  
*butter milk, bacon, egg, shallots,* [gf] 14

**burrata**  
*macerated strawberries, toasted almonds,  
mint, scallion, white balsamic* [v gf] 16

**tuna tartare\***  
*chile-miso dressing, cilantro, toasted  
sesame, fried wonton* 15

**prime filet tartare\***  
*pickles, shallot, lemon, parm, crostini* 14



SMALL PLATES - HOT†

**angus meatballs**  
*tomato & red wine braised, garlic, oregano, toasted focaccia* 14

**grilled asparagus**  
*prosciutto, parmesan, fried egg* [gf] 15

**spicy thai shrimp**  
*mango salad, snow peas, cashews, cilantro, basil, sticky rice* [gf] 18

**crab cake**  
*lump blue crab, boston lettuce, creole remoulade* 17

LARGER PLATES†

**lobster spaghetti**  
*house-made pasta, garlic, lemon, toasted breadcrumbs* 28

**seared salmon\***  
*miso-honey, sweet potato, sesame, scallions, sticky rice* [gf] 28

**joyce farms spring chicken**  
*lemon, mushrooms, chives, spinach, rosemary polenta* [gf] 26

**bone-in duroc pork chop\***  
*salsa verde, charred gem lettuce, german potato salad* [gf] 28

**beef teres major (petite filet)\***  
*chimichurri, grilled asparagus, crispy potatoes & herbs* [gf] 34



AFTER†

10 - for all deserts

**key lime cheesecake**  
*whip, citrus drizzle, lime zest*

**banoffee pie**  
*oreo crust, bananas, dulce de leche,  
amaretto whipped cream*

**sticky toffee pudding**  
*our take on the classic, whip*

**chocolate mousse**  
*whip, fresh strawberries* [gf]

**cheese plate**  
*5 Spokes Creamery Harvest Moon (cow),  
New York, quince, nuts, crostini*

Prix Fixe Option - entire table  
\$62 per person 4-course  
Choose one option from each  
section marked with †  
Teres Major +\$4

3-ounce wine pairing \$29  
6-ounce wine pairing \$49  
Bill's Reserve Pairing 6-ounce  
\$79



All our items are created as composed dishes, with flavors and textures designed to work together  
Please inform your server of any food allergies or dietary restrictions

♦ Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness  
(gf) gluten free (v) vegetarian (vv) vegan or can be made vegan - maximum of 3 credit cards per table please

