

FOR THE TABLE

- rosemary focaccia** [v]
chili flake, sea salt, 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†

- rabbit rillettes**
house-made focaccia, shallot, olives, chives,
whole grain mustard 13
- duck liver mousse**
baguette, olives, whole grain mustard 13
- country-style pork & champignon pate**
baguette, olives, whole grain mustard 13
- spinach salad**
buttermilk dressing, bacon, chopped egg,
shallots, chives [gf] 14
- tuscan kale salad**
pecorino, lemon, garlic, breadcrumbs [v] 12
- burrata**
delicata squash, Castelfranco radicchio,
garlic-honey-buttermilk, Aleppo, sumac,
sesame [v, gf] 16
- steak tartare***
cornichon, shallot, lemon, parmesan, crostini
14



SMALL PLATES - HOT†

baked "mac & cheese"

ditalini pasta, smoked ham, gouda, garlic breadcrumbs 12

brussels sprouts

fried brussels, speck, hot honey, shaved Murray's pecorino [gf] 14

new zealand mussels

brown butter, toasted breadcrumbs, lemon 12

crab cake

lump blue crab, little gem salad, creole remoulade 16

LARGER PLATES†

pan seared black sea bass

creamed fennel and capers, black olive tapenade [gf] 28

seared salmon*

miso-honey, delicata squash, sesame, scallions, sticky rice [gf] 28

cavatelli bolognese

house ricotta cavatelli, local ricotta, chili flake 24

pan roasted chicken breast

pancetta, cannellini beans, mushrooms, spinach, parmesan [gf] 23

bone-in pork chop*

pan roasted local pork, apple mostarda, creamed kale [gf] 24

grilled hanger steak*

green onions, grilled shishitos, shoestring potato, garlic aioli [gf] 26

prime filet au poivre*

green peppercorn cognac cream, truffle smashed-fried potatoes,
baked sweet onions [gf] 40

Please inform your server of any food allergies or dietary restrictions

(gf) gluten free (v) vegetarian (vv) vegan or can be made vegan

◊ Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness
maximum of 3 credit cards per table please

11-2020

AFTER†

- maple pecan cheesecake**
pecan graham cracker, candied pecans,
bourbon-maple drizzle 10

- sweet potato pecan pie**
sweet potato filling, autumn spices,
Chantilly cream 10

- flourless chocolate cake**
blueberry preserves [gf] 10

- limoncello mascarpone cake**
soft sponge, lemon 9

- banoffee pie**
oreo crust, bananas, dulce de leche,
whipped cream 9

- cheese plate**
Somerdale Wensleydale cranberry (cow),
UK, fig, nuts, baguette 9

Prix Fixe Option – entire table
\$58 per person 4-course
Choose one option from each
section marked with †
Filet +\$10 supplement

3-ounce wine pairing \$25
6-ounce wine pairing \$45
Bill's Reserve Pairing 6-ounce
\$75