

FIRST BITE

Beet Hummus	V	yellow and red beet, cilantro, micro greens, pita bread 15
Fresh Guacamole	GF	sliced jalapeno, pico de gallo, lime, spiced paprika chips 16
Chicken Tinga Wontons		roasted chicken, tomato, pickled red onion, pico pepper 16
Rice Cakes		spicy salmon, sliced avocado, jalapenos, soy-wasabi (3pc) 17
Uproot Wings	GF	coffee-rubbed chicken wings, house-made blue cheese 19
Mussels		white wine garlic butter potatoes, moules poulette 18
Buffalo Cauliflower	GF V	Maker's Mark bourbon buffalo sauce, blue cheese crumbles, chives 18
Tuna Ceviche		red dragonfruit, diced Jalapenos, cilantro, avocado, red onion, chopped pecans 21
Lamb Oreganata		Dijon mustard, bread crumbs, house chimichuri, microgreens (4pc) 22

GARDEN

Roasted Beets	GF V	arugula, seasonal beets, honey lemon vinaigrette, candied walnuts, goat cheese mousseline 17
Asian Mango	V	napa cabbage, mango, avocado, carrots, cucumbers, bell peppers, scallions, cilantro, crispy wontons, mango sesame 18
Raspberry Salad	V	strawberry, sliced red onion, candied pecans, Feta cheese, arugula 16
The Caesar		chopped romaine, traditional anchovy Caesar dressing, parmesan, croutons, black pepper 17

BRICK OVEN

Gluten Free crust available upon request | 5 supp.

Broken Burrata		red pepper flake, prosciutto di parma, burrata, garlic roasted grape tomatoes, baby arugula, shaved Manchego cheese 21
Truffle Champignon	V	sautéed mushrooms, caramelized onions, truffle-studded cheese, mozzarella, arugula, honey truffle dressing, thyme 24
White Pizza	V	spinach, garlic, tomatoes 18
Classico	V	mozzarella, smoked tomato jam, basil puree, roasted garlic tomatoes 17
Soppressata		cured spicy Italian sausage, mozzarella, homemade tomato sauce, hot honey, red onion, bell peppers, parmesan, oregano 19

WOODFIRE STEAKS & CHOPS

16oz Durac Pork Chop | 44
w/ apricot glaze

10oz Prime Skirt Steak | 54
carne asada marinated, chimichurri sauce

10oz Prime Filet Mignon | 58

12oz Cedar River, Prime Strip | 64

46oz Tomahawk Ribeye | 145

Half Bottle Pairing | 45

(half bottle price w/ any steak or chop or burger)

Brut | Franciocorta, Ca'del Bosch NV

Chardonnay | Frank Family, 2021

Rioja | Bodegas Muga Reserva 2018

Chianti Classico | Castello Volpaia, 2019

Bordeaux | Clerc Milon, 2011

MAINS

Pesto Pasta **V**
linguine, spring vegetables, pine nuts | 29

Tuna Poke Bowl
spicy tuna, avocado, nori, white rice, seaweed salad, wasabi soy sauce | 30

The Chicken Sandwich
fried chicken, bacon, cheddar, carrot-cilantro slaw, chipotle mayo, pickles, sesame seed bun | 25

Five Star Burger
JMM blend, arugula, red onion bacon jam, gruyere, house bbq | 27

Roasted Chicken **GF**
local chicken breast, corn succotash | 34

Wester Ross Salmon
silky roasted red pepper harissa sauce, roasted cauliflower, crostini | 35

Pan Seared Branzino Filet **GF**
red onion, zucchini, squash, romesco, olive tapenade, almond balsamic glaze | 37

U-10 Scallops
snow peas, orange-ginger reduction, toasted almonds, chili oil | 48

Long Island Duck Breast
blackberry reduction, english pea puree, shallots, garlic, mint | 44

SIDES

Truffle Fries
16 **GF V**

Broccolini
12 **GF V**

Brussels
15 **GF V**

Pommes Puree
10 **GF V**

Layered Potato Cake
10 **GF V**

Mac & Cheese
12 **V**