

DINNER

OPEN ALL DAY, MOST DAYS **Wednesday - Sunday** » **Brunch / Happy Hour / Dinner**

APPETIZERS

Potato Chips & Dip	7
charred scallion crème fraîche	
Herb Focaccia	9
confit garlic and shallots, herb oil	
Prosciutto Melon	20
prosciutto di parma, melon, feta, torn mint, EVOO, maldon sea salt, aleppo	
Crispy Brussels Sprouts	20
hot honey sherry vinaigrette, crispy bacon, toasted almonds, grana padano and green apple	
Pimento Cheese	15
with bacon, grilled veggies & fried saltines	
Bacon Cheddar Disco Fries	17
fontina cream sauce, scallions, pickled chiles	
Beef Tartare*	19
cornichons, shallots and dijonnaise with chips	

SALADS

House Salad	15
greens, tomatoes, watermelon radish, carrots, thin onions, crispy quinoa, sunflower seeds, herby green goddess	
Tahini Caesar	17
romaine and kale with rustic croutons and a mountain of grana padano	
Grilled Citrus Shrimp Salad	30
citrus grilled shrimp, fresh berries, strawberry champagne vinaigrette, toasted almonds, grape tomatoes, dried cherries, spring mix	

SANDWICHES

Charred Broccoli Melt	17
pickled onions, tomatoes, swiss cheese on toasted Cuban bread and side salad	
Steak Sandwich	26
swiss cheese, caramelized onions, pickled jalapeños, caperberries, dijonnaise, baby kale on toasted ciabatta and side salad	
Double Smash Cheeseburger	19
LTOP, American and comeback sauce on a brioche bun with frites	

ADD-ONS

Avocado	4	Grilled Chicken	8
Chicken Salad	7	Shrimp	9
Bacon	6		

ENTRÉES

Spicy Rigatoni	24
calabrian chili red sauce, herb mascarpone, grana padano with garlic parm bread crumbs	
Shrimp Frites	25
seared in piccata sauce with white wine, lemon butter, garlic confit, capers and grilled sourdough for dipping	
Seared Branzino	32
roasted fingerling potatoes, lyonnaise, caramelized onions, capers, brown butter creamed kale	
Chicken Schnitzel	23
panko-cruste butterflied breast with German mustard sauce and lemon dill potato salad	
Rotisserie Chicken Frites	29
all natural amish-raised, free-range half chicken slow-roasted on the spit with salsa verde and garlic aioli	
Steak Frites	36
8oz hanger with chimichurri	

SIDES

Honey Roasted Aleppo Carrots	12
charred scallion crème fraîche, crispy bacon, chives, EVOO	
Frites & Aioli	9
fried golden, garlic aioli for dipping	
Mac & Cheese	18
cavatappi pasta, garlic confit, fontina cream sauce, garlic bread crumbs	
WILL YOU SAVE ROOM FOR DESSERT?	
Carrot Cake	11
cheesecake fluff, brown butter walnut streusel, carrot caramel	
S'mores Pot de Creme	9
chocolate custard, graham cracker, swiss meringue	

*RAW FOOD CONSUMPTION