

SMALL PLATES

Artisanal Cheese and Charcuterie | 18

Chef's Selection of Cured Meats, Cheeses, Cornichons, House Made Jam

Bread and Spreads | 12

House Made Flat Bread, Yellow Split Pea Spread, Sun-Dried Tomato

Halibut Ceviche | 16

Citrus Blend, Crispy Quinoa

Heirloom Tomato Caprese | 16

Mozzarella Spread, Pesto, Raspberry Reduction

Local Summer Vegetable Salad | 14

Radish, Local Ricotta, Asparagus, Peas, Grilled Peaches

Mediterranean Octopus | 16

Smoked Pepper Honey, Crispy Yucca, Piquillo Peppers

PEI Mussels | 14

House Made Harissa, Country Bread

Roasted Poblano Corn Soup | 10

Puff Corn, Crème Fraîche

FOR THE TABLE | 8

Corn Succotash

Fingerling Potatoes

Herb Truffle Fries

Mixed Green Salad

Olives and Hearts of Palm Warm Salad

Wild Rice

ENTRÉES

Bucatini con Pomodoro e Burrata | 26

San Marzano Roasted Tomato, Basil

Chef's Signature Painted Hills Short Ribs | 36

Roasted Heirloom Carrots, Herbed Greens, Guajillo Glaze

Day Boat Scallops | 32

English Peas, Fennel, Shaved Asparagus, Frisée Salad

Filet Mignon (8 oz) | 42

Fingerling Potatoes with Fresh Herbs, Heirloom Tomatoes, Pickled Onions

Flores Farms Carrot Mélange | 26

Wild Rice Pilaf, Pistachio, Carrot Ginger Reduction

Joyce Farms Half Chicken | 30

Corn Succotash, Fresh Fava, Lemon Thyme Pan Jus

Ora King Salmon | 34

Asparagus, Olives, Warm Hearts of Palm Salad, Blood Orange Vinaigrette

Rohan Duck Breast | 34

Wild Rice Pilaf, Pistachio, Carrot Ginger Reduction

Seven Hills Farms Rib Eye (12 oz) | 48

Fingerling Potatoes with Fresh Herbs, Heirloom Tomatoes, Pickled Onions

Wild Atlantic Halibut | 38

Summer Squash, Saffron Reduction

Consumption of Raw or Undercooked Foods May Increase Your Risk of Food Borne Illness

Kindly Note, a Gratuity of 20% Will be Added to Parties of 6 or More Guests

WEST
END
BISTRO DINNER