

-- SIDES --

Daily Bread ... 6
ask your server

Garlic Roasted Potatoes ... 10
lemon aioli

Spaghetti Squash ... 12
pomegranate seeds, raisins, honey lemon oil,
toasted hazelnuts and Ricotta cheese

Bacon Braised Red Cabbage ... 12

Roasted Cauliflower ... 12
yogurt, mint, pomegranate

Kennebec Fries ... 10

-- DESSERTS --

Cherry and White Chocolate Bread
Pudding ... 14

crème anglaise and cherry glaze

Warm Cherry Crostata ... 14
vanilla ice cream

Lime Miroir ... 14

Bavarian cheesecake with passion fruit sauce

Chocolate, Coffee and Hazelnut
Cake ... 14
dulce de leche

Butterscotch Pudding ... 14

butterscotch sauce, whipped cream, cocoa crisp
and toffee crumbles

Doris' Delight ... 14

chocolate swirled coffee ice cream, hot fudge,
chocolate covered salted almonds, marshmallow,
whipped cream and maraschino cherry

Daily Cheese ... 14

hand selected cheese from Arrowwine, served with
house-made jam, fennel crisps and grilled
baguette

Daily Assortment of Tasty Cookies
... 6/9

ask your server

House-Made Ice Cream or Sorbet
with Cookies ... 6/9

ask your server

-- APPETIZERS --

Soup of the Day ... 14

ask your server

The Daily Board ... 30

artisan cheese, Genoa salami, chicken liver pâté, salmon rillettes, fennel crisps, grilled bread, mustard,
housemade jam, cornichons, olives

Steak Tartare ... 18

quail egg, caper aioli, dijon, petite salad, grilled toasts

Prince Edward Island Mussels ... 17

white wine herb broth with chorizo sausage, tomato, garlic, citrus and grilled bread

Miso Salmon Tartare ... 16

wasabi cream, sriracha aioli, wakame seaweed, miso-sesame dressing and anise crisps

Shrimp Tempura ... 17

napa cabbage slaw, sriracha aioli and yuzu dressing

Scallop Margarita ... 19

chilies, avocado and oranges with sour cream, tequila ice and tortilla chips

Crispy Brussels Sprouts ... 15

Thai chili lime sauce with bacon and peanuts

French Greens Salad ... 14

mixed greens, haricots verts, onions, radish, tarragon, Champagne vinaigrette, Gruyère cheese

Kale and Shaved Brussels Sprout Salad ... 15

roasted sweet potato, dried cranberries, candied pecans, pickled red onions, goat cheese, sherry-maple
vinaigrette

Simply Grilled Preparations

order a salad or side and add grilled: Chicken 15, Salmon 16, Steak 16, Shrimp 16

-- ENTRÉES --

Today's Special ... 29

ask your server

Clams Linguini ... 35

with white wine garlic butter sauce, chili flakes, Parmesan and croutons

Pepita Crusted Salmon ... 38

shrimp, chiles, lime, tomato, hominy, tomatillos, pico de gallo, ancho crema, cilantro

* From the Kitchen of Bob Kinkead *

Scallop Risotto ... 40

cabbage, mushrooms and apples

Portuguese Seafood Stew ... 42

clams, shrimp, squid, mussels, scallops, linguica sausage, tomato saffron broth, romesco, grilled bread

Crown of Cauliflower ... 32

green lentils, spaghetti squash, raisins, yogurt, pomegranate, mint, pistachios, lemon honey

Chicken Milanese ... 32

herb crusted chicken breast, garlic potatoes, aioli, arugula and capicola ham salad, tomato vinaigrette

Grilled Beef Tenderloin ... 48

Gruyere potato gratin, roasted beets, brussels sprouts, horseradish cream, sherried onions and
mushrooms

Braised Lamb Shank ... 44

on chick peas and spinach with yogurt, pine nuts mint, pomegranate seeds and pita chips

Duck Leg Confit ... 42

bacon braised red cabbage, potato galette, Morello cherry and Port sauce

Ris' Cheeseburger ... 25

house made potato roll, onion jam, secret sauce, pickles and a side of Kennebec fries

— WINES BY THE GLASS —

SPARKLING

Prosecco, Fiol ... 14/56
Treviso, Italy NV

WHITE & ROSE

Verdicchio, Ze Becco ... 10/40
Marche, Italy 2024

Sauvignon Blanc, Louis de Tourny
... 12/48
Bordeaux, France 2023

Rose, Moment de Plaisir ... 12/48
Languedoc, France 2024

Chardonnay, Dierberg ... 17/68
Santa Rita Hills, California 2023

Albarino, La Cana ... 16/64
Rias Baixas, Spain 2024

RED

Portuguese Red Blend, '80' ... 10/40
Alentejano, Portugal 2023

Malbec, Areo ... 12/48
Patagonia, Argentina 2022

Tempranillo, Artadi 'Goros' ...
16/64
Rioja, Spain 2020

Cabernet Sauvignon, Babylonstoren
... 18/72
Franschhoek, South Africa 2023

Pinot Noir, Siduri ... 19/76
Willamette Valley, Oregon 2024

— TAKE ME WITH YOU —

Anise Crackers ... 8/bag

Dressings ... 8/half pint
White Balsamic Vinaigrette and Champagne
Vinaigrette

Chicken Pot Pie (frozen) ... 15

House-made Soups ... 16/quart
Ask your server about today's selection

Vegetarian Lasagna (frozen) ... 24

Housemade Ice Cream and Sorbet
... 8/pint
assortment of delicious flavors - ask your server
about today's selection

— HOUSE COCKTAILS —

Cherry Baby! ... 15
orchard cherry liqueur, smoked cherry bitters, marniated cherry, bubbles

Hialeah Holiday ... 15
Tito's Vodka, lime, grapefruit soda, Tajin

Dark and Stormy ... 15
dark rum, fresh squeezed ginger, lemon, soda

Negroni Sbaglia 2 ... 15
Campari, Citadelle Gin, Carpano Antica, Prosecco

Casual Black Magic ... 15
reposado tequila, Amaro Montenegro, lime, grapefruit, honey

Uber Black Manhattan ... 20
Willett Rye Whiskey, Don Ciccio Amaro Tonic Ferra Kina, bourbon macerated cherries, walnut
bitters

Naked and Famous ... 20
Mal Bien Mezcal, Aperol, Yellow Chartreuse, lime juice

House-made Ginger Beer (non-alcoholic) ... 8

— BEER —

Lager, Oxbow...8

Cider, Atomic Dog...8 ... 8

IPA, Triple Crossing 'Baby Falcon' ... 12

Stout, Bluejacket 'Mexican Radio' ... 12

Non-Alcoholic Beer ... 8

Coffee by Santa Lucia, Nicaragua

Regular and Decaf Coffee ... 5

Regular and Decaf Espresso ... 6

Cappuccino or Latte ... 7

Teas by Teasm

Premium Teas ... 7
Darjeeling, Oolong, Earl Grey, Jasmine Green, Herbal "Ginger Zing" Herbal "World Peace"
peppermint/clove, Herbal "Chamomile" lavender/mint



** Our entire menu is available to-go **