

## LUNCH MENU

**CHEESE** *two cheeses 14 · three 19 · four 26 · full board 39 · served with crostini & seasonal accents*

**marco polo** (cow) hard, rich, savory, peppery | washington

**reny picot camembert** (cow) milky, buttery, earthy, tangy | michigan

**bleu d'auvergne** (cow) crumbly, mellow, meaty, grassy | france

**manchego** (sheep) hard, fruity, nutty, sweet | spain

**midnight moon** (goat) hard, nutty, buttery, hints of caramel | netherlands

**cremont** (cow & goat) creamy, mushroomy, nutty, smooth | vermont

**CHARCUTERIE** *each 11 · half board 30 · full board 59 · served with focaccia & pickled vegetables*

**pâté de campagne** rustic pork butt pâté with pistachios | house made

**chicken liver mousse** smooth, buttery, rich, hints of brandy | house made

**duck prosciutto** juniper berry, orange zest, thyme | house made

**bresaola** air-dried cured beef, tender and sweet | italy

**sopressata** traditional calabrese style dry cured salami, spicy and smokey | italy

**prosciutto di parma** dry cured ham, soft and supple with slight saltiness | italy

**SALADS** *add local free range chicken paillard +7 · atlantic salmon +10 · local steak +12*

**local mixed greens** carrots, cucumbers, honey vinaigrette 8

**wedge salad** iceberg lettuce, bacon lardon, sun dried tomato relish, blue cheese dressing 14

**spinach salad** roasted baby beets, pickled red onions, goat cheese croquette, balsamic vinaigrette 14

**arugula salad** grilled bartlett pear, gorgonzola, toasted pepitas, walnut vinaigrette 16

## FIRSTS

**soup of the day** ask your server 7

**baked camembert** fig marmalade, fresh figs, walnuts, pine nuts, pistachio, balsamic 15

**chicken salad wrap** bibb lettuce, chicken salad, melon matchsticks, bacon, blue cheese, walnuts, buttermilk dressing 16

**virginia fried oysters** sweet aneheim pepper purée, house made bacon jam 16

**pei mussels** fennel, mustard, white wine cream sauce, fresh basil focaccia 16

**house made meatballs** san marzano tomato sauce, polenta, arugula, tuscan gremolata, grana padano 10/14

## SECONDS

**spaghetti vongole** house made pasta, manila clams, red chili flake, white wine, fines herbes 25

**pumpkin gnocchi** house made pasta, sage brown butter, toasted walnuts, sage crème fraîche 24

**lamb pappardelle** house made mint pasta, braised lamb ragù, san marzano tomato, bell pepper, parmesan 26

**pan seared rainbow trout** roasted fingerling potato, haricot verts, lemon caper beurre blanc 26

**pan seared atlantic salmon** cauliflower purée, caramelized baby carrots, classic fish velouté 30

**grilled bone in dry aged ribeye** allan bros 16oz ribeye, potato risotto, wild mushrooms, whiskey peppercorn sauce 38

**SANDWICHES & BURGERS** *sub house salad with parmesan fries +1.5 or brussels sprouts +2.5*

**grilled cheese** fontina, cheddar, swiss, house salad 12 · add tomato +1 · add bacon +1.5 · add cup of soup +2

**grilled chicken club** bib lettuce, tomato, bacon, cheddar, chimichurri mayo, brioche bun, house salad 15

**local beef burger** dry aged beef, bibb lettuce, tomato, onion, pickles, smoked paprika aioli, brioche bun, house salad 15

**local lamb burger** tzatziki, cucumber relish, red pepper coulis, arugula, brioche bun, house salad 19

**mushroom 'burger'** vegetarian mushroom patty, basil pesto, grilled onion, arugula, brioche bun, house salad 14

*add to any burger · blue · goat · cheddar · fontina · mushrooms · bacon + 1.5 | sunny side-up farm egg +2.5*

## PIZZAS

**house smoked salmon** atlantic salmon, dill fonduta, spinach, capers, caramelized onions 16

**carne** pepperoni, capicola, sausage, sopressata, house pulled mozzarella 16

**margherita** crushed san marzano tomatoes, house pulled mozzarella, grana padano, basil 13

**build your own** house pulled mozzarella, choose a base: fonduta · tomato · pesto 13

*add arugula · spinach · red onions · mushrooms · olives +1.5*

*add meatballs · sausage · bacon · prosciutto · sopressata · pepperoni · capicola +2.5*

## SIDES

**grilled focaccia** e.v.o.o., rosemary, sea salt 4

**lobster mac & cheese** béchamel, bread crumbs 12

**polenta** grana padano 5

**sautéed broccoli & cauliflower** garlic, lemon 7

**fried brussels sprouts** balsamic glaze 6

**sautéed spinach** garlic, white wine, chili flakes 6