

DINNER 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*

mortadella traditional italian pork sausage with pistachios | italy

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

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

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

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

local mixed greens carrots, cucumbers, honey vinaigrette 8

beet salad arugula, heirloom carrots, orange segments, pistachios, whipped goat cheese, citrus vinaigrette 15

grilled stone fruit salad frizée, smoked mozzarella, prosciutto, mustard seed vinaigrette 16

watermelon salad watercress, feta, roasted corn, balsamic reduction 14

hawaii ahi tuna niçoise butter lettuce, haricot verts, potatoes, heirloom tomato, quail egg, olive, capers, lemon dressing 23

FIRSTS

soup of the day ask your server 7

coconut curry manila clams roasted jalapeño, heirloom cherry tomato, micro greens, fresh herbs 15

pei mussels fennel, mustard, sun dried tomato, white wine cream sauce, fresh basil, focaccia 16

fried calamari fried pickles, banana peppers, basil, red chili glaze, smoked paprika aioli 16

house made meatballs san marzano tomato sauce, polenta, arugula, tuscan gremolata, grana padano 12/18

SECONDS

spring risotto sweet peas, squash blossoms, morel mushroom, shaved pecorino 24

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

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

grilled whole mediterranean bronzini chili lime sauce, charred summer squash, black garlic reduction 27

pan seared atlantic salmon head-on prawns, sweet roasted corn and lima bean succotash, tarragon butter sauce 34

grilled australian wagyu 7oz steak, parmesan pommes frites, fried shallot strings, carbonnade flamande sauce 35

braised oxtail shaved brussels sprouts, pan seared rosemary mascarpone polenta cake 28

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

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

fried brussels sprouts balsamic glaze 6

polenta grana padano 5

succotash sweet roasted corn, lima bean 7

tempura fried artichoke lemon aioli 8

roasted cauliflower gratin montasio, pinenuts, breadcrumbs 10

hand cut fries parmesan, fresh herbs 6