

The Menu

Soup Of The Day: Chef's selection	10
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	15
Caesar Salad*: Crisp romaine, croutons, Spanish anchovies, Parmigiano-Reggiano cream	16
Mixed Green Salad: Granny Smith apples, toasted almonds lemon, truffled honey	11
Pan Roasted Foie Gras*: mixed greens, berries, Banyuls vinegar,	22
Romaine Salad: Blue cheese, smoked bacon, sweet red onion, local tomatoes	14
Shrimp Scampi: Tomatoes, basil, garlic, chili flakes, lemon	20
Spanish Octopus*: Smoked potatoes, arugula, English peas, tonnato	22
Baby Spinach Salad: Candied pecans, maple vinaigrette, blue cheese, red onions, shiitake mushrooms	15
Maryland Crab Cake*: Mint Aioli, extra virgin olive oil	15
Tagliolini: Black Trumpet mushrooms, shallots, Parmigiano-Reggiano, Italian flat leaf parsley	22/40
Pappardelle Ripieni alla Amatriciana: Local pork, basil, Parmigiano-Reggiano	20/36
Tajarin: Organic spinach, tomatoes, oregano, lemon, chili flakes	18/33
Tagliatelle: Ragu Bolognese, Parmigiano-Reggiano	18/33
Egg Raviolo*: Three-cheese, applewood smoked bacon, Parmigiano-Reggiano	18
Yellowfin Tuna*: Parsnip purée, roasted mushrooms, beurre rouge	37
New Zealand Rack of Lamb*: Yukon gold potatoes, fennel, roasted cauliflower, red wine	38
Grilled Beef Tenderloin*: Pomme purée, Brussels sprouts, green beans, "Rossini", sauce bordelaise	45
Pan Roasted Bass: Carrot purée, local spinach, shallots, curry butter	39
Pan Roasted American Red Snapper: Pomme purée, spinach, wild mushroom ragu	38
Rain Crow Ranch Pork Chop*: Crushed potatoes, caramelized onions, parsnips, kale, grape-anise pork jus	37
Roasted Chicken: Roasted potatoes, leeks, mushrooms, pan jus	34
Sea Scallops*: Crushed Yukon potatoes, warm romaine, shiitake mushrooms, lemon-truffle oil	36

Corkage Fee: \$25 / 750ml bottle. Two bottle limit.
We politely ask that you do not bring bottles that are currently on our list.

Additional blue cheese soufflés: \$3. Split Charge: \$5/dish. Substitute gluten free pasta \$5
20% gratuity suggested for tables of 5 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.