

The Menu

Soup of The Day: Chef's selection	12
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	15
Mixed Green Salad: Granny Smith apples, herbs, toasted almonds, lemon, truffled honey	12
Pan Roasted Hudson Valley Foie Gras*: Mixed greens, roasted peaches, Banyuls vinegar	22
Chopped Salad: organic balsamic vinaigrette, shaved fennel, local tomatoes, sweet onion	14
Spanish Octopus: Sauce vert, Alaskan salmon-tonnato, capers, aged balsamic	22
Gulf Shrimp Ragù: Missouri purple corn grits, tomato, arugula	20
Tagliolini: Golden Chanterelle mushrooms, Parmigiano-Reggiano	22/40
Tagliatelle: Ragù Al'Bolognese (Rain Crow Ranch grass fed beef)	18/35
Ravioli: Caramelized peaches, basil, pecan, ricotta, Parmigiano-Reggiano	19/35
East Coast Yellowfin Tuna*: Parsnip purée, roasted mushrooms, beurre rouge	37
Roasted Wild Alaskan Salmon*: Smashed peas, roasted sweet potato, braised fennel, dill lemon butter	38
Rain Crow Ranch Pork Loin*: Yukon gold potatoes, cauliflower, kale, roasted caramelized apples, grape-anise jus	37
St. George's Bank Scallops: Crushed potatoes, warm romaine, shiitake mushrooms, lemon truffle sauce	38
Rain Crow Ranch Beef Tenderloin*: Pomme purée, haricot vert, patty pan squash, "Rossini", sauce bordelaise	42
Roasted Double Star Farms' Chicken: Roasted local potatoes, melted leeks, oyster mushrooms, pan jus	34

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 per 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.