



# The Ruffed Grouse

featuring Guest Chef Dano Heinze

## Starters & Salads

Garden Lettuces

*in a garlic dressing with cucumbers, fennel, fresh herbs and parmesan... \$12*

Raw Yellowfin Tuna Crudo\*

*with late summer peppers and lemon... \$18*

Warm Charred Squid Salad

*with cherry tomato, thyme, and harissa....\$16*

Heirloom Beet Salad

*with fresh torn herbs, toasted sesame, and sumac-lime yogurt....\$12*



## Plates



Vegetable Plate

*roasted and grilled seasonal vegetables with herbs & grains...\$22*

Pan-Roasted Cornish Hen

*with kale, sweet potatoes, and farro...\$28*

Grilled Pork Chop

*with slow-cooked gigante beans, broccoli raab, and salsa verde...\$34*

Fillet of Flounder

*with seaweed-caper butter and crispy potatoes....\$34*

Bavette Steak

*with marinated sweet peppers, grilled shiitakes, and romesco....\$36*

The Ruffed Grouse Double Cheeseburger\*

*on brioche with American cheese, dill pickle, vidalia onions, and comeback sauce... \$18*

• Desserts •

*Chef's selection, ask your server*



\*Contains ingredients that are raw or undercooked.  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food-borne illness.