



## Starters & Salads

### Devils on Horseback

*bacon-wrapped dates, blue cheese....\$8*

### Garden Lettuce Salad

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

### Heirloom Beets

*with goats milk cheese, toasted walnuts, arugula and a sherry vinaigrette....\$12*

### Raw Yellowfin Tuna Crudo\*

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

### Warm Grilled Lobster

*with cherry tomato, thyme, and harissa....\$20*

## Plates

### Vegetable Plate

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



### Pan-Roasted Cornish Hen

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

### Oven-Roasted Duck Breast

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

### Fillet of Trout

*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*



