



* Menu updated as of Tuesday Nov 7th, 2023

DINNER MENU



STARTERS

BONE MARROW

SOURDOUGH CROSTINI | PICKLED VEGGIES |
SALTED NUTS | BALSAMIC REDUCTION | **\$22 (DF)(GF AVAIL.)**

GRILLED CALAMARI

SHAVED FENNEL | CELERY | BABY ARUGULA |
APPLE CIDER VINAIGRETTE | **\$19 (GF/DF)**

CRISPY BRUSSELS SPROUTS BRUSCHETTA

SOURDOUGH BREAD | RED FINGER PEPPERS |
STRACCIATELLA CHEESE | RED WINE REDUCTION | **\$16 (VG)**

CHARCUTERIE BOARD

SEASONAL MEAT & CHEESE | PICKLED VEGGIES |
NUTS | HERB FOCACCIA | **\$22**

KARAAGE

JAPANESE FRIED CHICKEN | SRIRACHA SPICY MAYO |
LEMON WEDGES | **\$13 (GF)**

CROQUETTES

SHREDDED CHICKEN | DUMPLINGS |
CILANTRO LIME REMOULADE | **\$16 (GF)**

EMPANADAS

THREE EMPANADAS | CHICKPEAS | NORTHERN BEANS |
MIREPOIX | WHIPPED RICOTTA SAUCE | **\$16 (VG)**

SOUPS & SALADS

FRENCH ONION SOUP

GRUYERE CHEESE |
TOASTED FRENCH BAGUETTE | **\$13 (VG)(DF/GF AVAIL.)**

BEEF SALAD

ROASTED RED & GOLDEN BEETS | MIXED GREENS |
RED DRAGON CHEESE | TOASTED PEPITAS |
MAPLE VINAIGRETTE | **\$16 (GF/VG)(DF/V AVAIL.)**
+\$6 CHICKEN | +\$9 SHRIMP | +\$13 DIVER SCALLOPS

BABY TUSCAN KALE SALAD

GRANNY SMITH APPLES |
CRUMBLLED BLUE CHEESE | 20 YR OLD SHERRY VINAIGRETTE |
TOASTED PISTACHIOS | **\$16 (GF/VG)(DF/V AVAIL.)**
+\$6 CHICKEN | +\$9 SHRIMP | +\$13 DIVER SCALLOPS

ORGANIC BABY SPINACH SALAD

BABY SPINACH | RED QUINOA | DRIED CRANBERRIES |
ROASTED SWEET POTATOES | CANDIED PECANS |
POMEGRANATE AGRODOLCE VINAIGRETTE | **\$16 (GF/DF/VG/V)**
+\$6 CHICKEN | +\$9 SHRIMP | +\$13 DIVER SCALLOPS

ENTRÉES

DIVER SCALLOPS

BUTTERNUT SQUASH RISOTTO |
LEMON GREMOLATA | **\$38 (GF)(DF AVAIL.)**

SHRIMP PUTTANESCA

BUCATINI PASTA | BABY SPINACH | RUSTIC CRUSHED TOMATOES |
CAPERS | OLIVES | ANCHOVIES | **\$32 (DF)(VG AVAIL.)**

BAKED SALMON

RISOTTO ALLA MILANESE | CHIVE OIL | **\$36 (GF)(DF AVAIL.)**

PAPPARDELLE BOLOGNESE

BOLOGNESE SAUCE | CRÈME FRAÎCHE | MICRO GREENS | **\$26**

YUZU VEGGIE ASIAN NOODLES

RAMEN NOODLES | TRI-COLORED BABY CARROTS |
OYSTER MUSHROOMS | BABY BOK CHOY |
SCALLIONS | MISO YUZU BROTH | **\$20 (VG/V/DF)**
+\$6 CHICKEN | +\$9 SHRIMP | +\$13 DIVER SCALLOPS

CHICKEN PAILLARD PARMESAN

PAN FRIED BREADED CHICKEN |
PAPPARDELLE PASTA | RUSTIC TOMATO SAUCE |
STRACCIATELLA CHEESE | **\$28 (GF/DF AVAIL.)**

DOUBLE CUT PORK CHOP

3 HOUR SOUS VIDE PORK CHOP | SMOKED APPLE BBQ SAUCE |
MASHED POTATOES | SAUTÉED BABY SPINACH | **\$36 (GF)**

TOMAHAWK BRAISED SHORT RIBS

BUTTERNUT SQUASH PURÉE | CHARRED BROCCOLINI |
CHIANTI AU JUS | **\$42 (GF/DF)**

NONNY BURGER

2 SLAGEL FARM BEEF PATTIES | AGED CHEDDAR | DIJONNAISE |
BACON JAM | CARAMELIZED RED ONIONS |
BRIOCHE BUN | HAND CUT FRIES | **\$19 (GF AVAIL.)**

* Please inform your server of any allergies you may have.

* Menu prices and menu items are subject to change without prior notice.

*Some modifications/substitutions may come with an extra charge.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

**(GF) = GLUTEN FREE | (DF) = DAIRY FREE |
(VG) = VEGETARIAN | (V) = VEGAN**

-Executive Chef-
Mauricio “Noe” Sanchez-Tapia