



\* Menu updated as of Tuesday April 2nd, 2024

# 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.)**  
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 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.)**  
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 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)**  
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

## ENTRÉES

### DIVER SCALLOPS

BUTTERNUT SQUASH RISOTTO |  
LEMON GREMOLATA | **\$31 (GF)(DF AVAIL.)**

### SHRIMP PUTTANESCA

BUCATINI PASTA | BABY SPINACH | RUSTIC CRUSHED TOMATOES |  
CAPERS | OLIVES | ANCHOVIES | **\$28 (DF)(VG AVAIL.)**

### BAKED SALMON

RISOTTO ALLA MILANESE | CHIVE OIL | **\$29 (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)**  
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

### CHICKEN PAILLARD PARMESAN

PAN FRIED BREADED CHICKEN |  
PAPPARDELLE PASTA | RUSTIC TOMATO SAUCE |  
STRACCIATELLA CHEESE | **\$26 (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**