

-Chef Partner-
TIM VIDRIO

DINNER MENU



1st COURSE

GRILLED HERBED SEA SALT FOCACCIA
WHIPPED RICOTTA | CANDIED SHALLOTS | 11
(VG)

LOBSTER HUSH PUPPIES
APRICOT PUREE | 18

CHARCUTERIE BOARD
SEASONAL MEAT & CHEESE | PICKLED VEGGIES
NUTS | RAISIN RYE | 24

CHORIZO MEATBALLS
NECTARINE MOLE | HAZELNUT
FENNEL SALAD | 14
(GF,DF)

CHICKEN RILLETTES
CHERRY PUREE | PICKLED RAMPS
RYE TOAST | 14
(DF)(GF AVAIL.+5)

SALADS

CAESAR SALAD
SWEET GEM ROMAINE | TOMATOES
CROUTONS | BROKEN CAESAR VINAIGRETTE | 16
(DF)(GF/VG/V AVAIL.)

BIBB SALAD
BIBB LETTUCE | POACHED RHUBARB | STRAWBERRIES
CRISPY BACON | POINT REYES VINAIGRETTE | 16
(GF)(DF/VG/V AVAIL.)

BEET SALAD
CANDIED BEETS | HERBED YOGURT
SPRING GREENS | BLACK OLIVE BUTTER CRUMB
LEMON VINAIGRETTE | 16
(DF/GF AVAIL.)

SNOW CRAB PARFAIT
AVOCADO MOUSSE | PEACH COULIS
RADISH | CUCUMBER
RICE CRACKERS | 18
(GF/DF)

ENTRÉES

WAGYU SIRLOIN
GRILLED 8 OZ. SIRLOIN | POTATO PUREE
CHARRED ONION | CHIMICHURRI | 38
(GF)
(PLEASE ALLOW 25-30 MINUTES FOR PREPARATION)

SHRIMP RISOTTO
PAN SEARED SHRIMP | PARMESAN RISOTTO
SATSUMA ORANGE | WATERCRESS | 28

PAN SEARED SALMON
SALMON FILET | YELLOW SQUASH
"GREEN ZOODLES" | BASIL | ONIONS | 29
(GF/DF)

ROASTED AMISH CHICKEN
ENGLISH PEAS | HIBISCUS POACHED APRICOTS
CARROT PUREE | CHICKEN JUS | 28
(GF/DF)

HOUSEMADE GNOCCHI
ROMAN-STYLE GNOCCHI | BLACK LIME | FETA MOUSSE
ROASTED PEACHES | TOMATOES | PICKLES
GUAJILLO GASTRIQUE | 27

NONNY BURGER
2 BEEF PATTIES | AMERICAN CHEESE
DIJONNAISE | BACON JAM | CARAMELIZED RED ONIONS
BRIOCHE BUN | FRIES | 21

SIDES

GRILLED ASPARAGUS | 10
TOMATO RELISH | FETA CHEESE

LANGOUSTINE | 16
FRESH HERBS | BUTTER

POTATO PUREE | 10
YUKON GOLD | BUTTER

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

*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