

SALADS

APPLE AND GOAT CHEESE
fuji apples, sun-dried apricots, sweet curried almonds,
seasonal greens, goat cheese crumbles,
champagne-tarragon vinaigrette
11

BRAISED DUCK LEG
duck leg confit, haricots verts, dried currants,
tomato petals, toasted almonds,
mixed greens, port-peppercorn vinaigrette
14

BLACK MISSION PROSCIUTTO
prosciutto, black mission figs, fresh mozzarella,
roma tomatoes served with arugula tossed in
red wine-herb vinaigrette and flatbread
12

WARM FENNEL AND SPINACH
baby spinach, shaved fresh fennel, shiitake bacon,
citrus-chive confit, shallot-dijon vinaigrette,
shaved parmesan
11

CAESAR
crisp romaine hearts, grated parmesan, soft-boiled egg,
tossed with roasted garlic-anchovy dressing
and whole wheat croutons
10

VINE-RIPE TOMATO
vine-ripe tomatoes, basil, gorgonzola,
mâche, saffron-thyme dressing
13

SOUPS

FRENCH ONION
herbed crouton and emmental
8

SEASONAL SOUP
house-made selections change daily

APPETIZERS

SWEETBREADS CROSTINI
veal sweetbreads, caramelized onions,
house-smoked bacon lardons, wilted spinach,
ciabatta toasts, chardonnay demi-glace
16

CHORIZO AND MUSSELS
roasted tomato fumet, house-made chorizo,
baguette toasts
12

TUNA TARTARE
ginger oil, chives, cucumber water,
pickled fennel, sweet potato chips
14

FOIE GRAS
house-made bacon and frisée salad
with black mission figs, curried almonds,
red wine-veal stock reduction, curry oil
18

FRESH BACON
braised pork belly, smoked leeks,
roasted mushrooms,
sage grits, honey gastrique
15

PASTAS

POTATO GNOCCHI
duck confit, roasted mushrooms, carrot puree,
caramelized granny smith apples,
crispy duck, brown butter
full 24, half 14

CHORIZO AND MUSSELS
roasted tomato fumet,
house-made chorizo, fresh pasta
18

PASTA CARBONARA
fresh pasta, house-smoked bacon lardons,
sweet peas, farm fresh fried egg,
parmesan-reggiano, cracked black pepper
full 20, half 12

ENTREES

BONELESS HALF CHICKEN
house-smoked bacon and white bean cassoulet
with fresh fennel, cognac pan sauce
24

HANGER STEAK AU POIVRE
peppercorn seared, fines herbs shoestring potatoes,
garlic aioli, brandy-peppercorn demi-glace
21

SEARED STRIPED BASS
sweet corn, seasonal mushrooms,
artichokes, basil vinaigrette
22

BRAISED COLORADO LAMB
new potatoes, roasted tomatoes, haricots verts,
kalamata olives, pine nuts, braising jus
19

SALMON
beet risotto, heart of palm and
green asparagus salad
24

DUCK LEG CONFIT
root vegetable mash, braised haricots verts,
walnut-riesling pan sauce
25

FILET MIGNON
roasted fingerling potatoes,
braised asparagus, sauce bordelaise
32

BRAISED SHORT RIB
creamy polenta, braised swiss chard,
pine nut gremolata, red wine jus
24

SANDWICHES

choice of side salad, shoestring potatoes,
or potato chips

SHORT RIB SLIDERS
braised short rib and red cabbage with a
creamy goat cheese-horseradish mousse
served on individual rounds
14

TUNA TARTINE
seared tuna, olive tapenade, thinly slices potatoes,
hard boiled eggs, tomato petals, and arugula dressed
in a red wine herb vinaigrette on baguette
14

CROQUE-MADAME
black forest ham and emmental on
rustic white bread topped with
a classic mornay sauce and fried egg
14

A LA CARTE SIDES

ROASTED BRUSSELS SPROUTS
BEEF RISOTTO

MACARONI AND CHEESE GRATIN
BRAISED ASPARAGUS SPEARS

FRIED GREEN TOMATOES
WITH GORGONZOLA FONDUE

FINES HERBES SHOESTRING POTATOES
WITH GARLIC AIOLI

HOUSE-SEASONED POTATO CHIPS

BRAISED HARICOTS VERTS

BACON AND WHITE BEAN
CASSOULET WITH FRESH FENNEL

..... \$5