

Starters

Cauliflower Soup with Caramelized Cauliflower and Crispy Parsley	12
Spicy Sashimi Grade Tuna Tartar, Cucumber, Avocado, Lettuces and Sesame Chips	19
Sautéed Maryland Crab Cakes, Basil-Pesto Aioli, Marinated Tomatoes, Micro Arugula	19
Crispy Fried Calamari with Capers, Meyer Lemon and Gremolata Aioli	12

Salads

Market Vegetable Salad, Organic Greens, Yogurt-Herb Vinaigrette, Olives, Feta and Pine Nuts	12
Butter Lettuce “Caesar Salad” Humboldt Fog Goat Cheese, Croutons and White Anchovies	13
Prosciutto di Parma with Roasted Baby Beets, Burrata Cheese, Baby Arugula and Aged Balsamic	15

Pasta

Ricotta Gnocchi with Italian Sweet Fennel Sausage “Bolognese”	20
Wild Mushroom Ravioli with Caramelized Onions and Parmigiano Reggiano	20
“Spaghetti & Meat Balls” with Spicy Tomatoes, Parsley, Garlic, Pecorino Romano	22
Linguini with Clams, Garlic, Pancetta, Fresh Chili and Wild Oregano	22

Pizza

Prosciutto di Parma, Baby Artichokes, Oven Roasted Tomatoes, Olives and Goat Cheese	19
Wild & Domestic Mushrooms, Asparagus, Thyme and Taleggio	19
Sweet Fennel Sausage, Roasted Pequillo Peppers, Smoked Ricotta and Wild Oregano	16
“Margherita” Fresh Tomato-Basil and Mozzarella di Buffala from Campania, Italy	16
Spicy Soppresata, Salami Toscana, Pepperoni, Red Onions and Green Chilies	18

Main Courses

Almond Crusted Atlantic Salmon with Horseradish Potato Puree and Blood Orange Port Wine Sauce	26
“Mussels & Fries” with Garlic, Chili, Saffron, Chorizo, Smoked Paprika and “Pan Con Tomate”	25
Seared Diver Scallops, Brussels Sprouts, Pine Nuts, Confit Bacon, Golden Raisins, Mustard Butter	30
Oven Roasted Organic Chicken, Wild Mushrooms, Goat Cheese, Yukon Potato Puree, Rosemary	28
Red Wine Braised Beef Short Ribs with Roasted Root Vegetables and Creamy Mascarpone Polenta	30

Grilled Over Hardwood

Prime Sirloin Burger Vermont Cheddar, Garlic Aioli, Red Onion Marmalade, Pickles and Fries	19
Salmon Creek Farms Pork Chop, Creamed Spinach, Cippolini Onions and Maple Glazed Bacon	33
Prime Rib Eye Steak with Parmesan Rosemary Fries and Shropshire Blue Cheese Butter	40
SRF Kobe Flat Iron Steak, Wild Mushrooms, Shishito Peppers, Peppercorns and Caramelized Garlic	42

Side Dishes

Yukon Gold Potato Purée	9	Brussels Sprouts, Confit Bacon, Pine Nuts	12
Sweet Potato Fries, Sea Salt & Spices	9	“Mac & Cheese” Cheddar, Fontina, Comte	12
French Fries with Smoked Paprika Béarnaise	9	Creamed Spinach & Cippolini Onions	12

