

mezze

- falafel w. date molasses, tahini & preserved lemon
- dates stuffed w. apple tar and smoked gorgonzola
- grilled chorizo, sautéed sweet peppers, crispy capers
- labneh w. dill, crispy carrots, pita chips or . muhammara, crudité
- hummous w. spiced chick peas & pita chips 8 ea. or 3/21.

caesar salad

chopped romaine, grana padano, garlic/anchovy, croutons 12

charcuterie for two

selection of cured meats, pickles, cheese and fruit w. croutons, mustards and chutney 19

cheddar/chive biscuits, apple butter 9

frites w. aioli 9

truffled frites - truffle oil, parmesan reggiano, chives 12

risi e bisi arborio, spring peas, chives, reggiano, lemon, basil, pancetta 23

roast wild nfld. cod loin sugar snaps, roasted olives, cherry tomato, garlic puree, caper/lemon butter 23

fettucine asparagus, smoked salmon, chevre/dill/lemon cream 22

grilled lamb chops grilled radicchio and eggplant, figs, feta, red wine/balsamic glaze 26

steak/frites grilled 6 oz. tri-tip, cremini mushrooms, chimichurri, garlic aioli 26

butter-poached sea scallops asparagus tips, pea/tarragon puree, toasted hazelnuts, chive oil 34

linguine carbonara grana padano cream enriched w. egg yolk, smoked bacon, black pepper 23

boeuf bourgignon braise of cremini mushrooms, smoked bacon, pearl onions, mushroom stock, red wine - s/wnew potatoes, roasted heirloom carrots 22

salmon cakes tarragon/capers, salad, frites, srirachi aioli 22

tomato salad

goat feta, marinated red onion, sweet peppers, cucumber, fresh oregano, basil vinaigrette 12

soup

puree of sweet peppers w. ancho chili, black bean salsa and crispy tortillas 9

grilled calamari

roasted olives, winter plum tomatoes, chimichurri, polenta croutons 13

charred broccoli

pickled pearl onions, chives, toasted hazelnuts, red miso vinaigrette 11

