

APPETIZERS

- Middle eastern sampler – hummus – baba ganoush – tabbouleh – falafel – pita 15
- Spicy crawfish and vegetable chowder - andouille sausage 10
- Olive oil roasted cauliflower steak - peanut romesco sauce - shaved parmesan 12
- Maple brook farms burrata - baby peas with leeks - black truffle crostino 15
- Vegetarian leek - and fresh pea soup - morel mushrooms - fresh mint 10
- Flash fried calamari - spicy tomato sauce - lemon herb aioli 14
- Baby arugula and avocado salad - radish - cherry tomato - Vidalia onion - white balsamic 14
- Goat cheese "Blintz"- marinated beets - roasted walnuts - baby arugula - Saba 12
- Yellow fin tuna crudo - avocado - sliced radish - ginger - lime juice - micro onions 17
- Jumbo lump crabmeat crostino - pickled mixed vegetables - citron vinegar- espelette 17
- Baby vegetable salad - shallot and truffle vinaigrette - baby watercress 14
- Prince Edward Island mussels - spicy red curry cream - fava beans - cilantro 12
- Mixed organic baby lettuce - balsamic lemon vinaigrette - shaved Grana Padano 12
- Hearts of romaine - Caesar dressing - focaccia croutons - parmesan tuile 12
- Half dozen Copps Island oysters - cocktail sauce - champagne vinegar mignonette 15

PIZZA

- Pizza with tomato sauce - shredded mozzarella or fresh mozzarella- basil 15
- Pizza with mushrooms - roasted garlic - fontina cheese - baby watercress - truffle oil 17
- Pizza with sliced tomatoes - fresh mozzarella - prosciutto ham - baby arugula 18
- Pizza with tomato sauce - Italian sausage - hot cherry peppers - sweet onions 16

Social Hour Everyday 4pm to 7pm

1/2 Priced Beer and House Wines

Tuesday Wine Appreciation Night. 25% to 50% Off List Wines.

Consuming raw or undercooked meats, seafood, or poultry increases your risk of food born illness.

ENTRÉE

- Lemon fettuccine - white shrimp - artichoke sauce - cherry tomatoes - arugula 24
- Prosciutto and pea ravioli - peppercorn - lemon olive oil - ricotta salata 19
- Radiatore pasta - all beef and vegetable Bolognese - ricotta cheese 19
- Lobster and morel mushroom ravioli - lobster butter - leeks and chervil 25
- Parmesan crusted halibut - tomato and chive beurre blanc - roasted cauliflower 36
- Yellow fin tuna - grilled baby bok choy - spicy soy citrus vinaigrette 30
- Hidden Fjord salmon - grilled asparagus - Chioggia beets - ramp gremolata 29
- Jumbo sea scallops - polenta croutons - artichoke - citrus and herb butter 32
- Wild black sea bass - roasted green tomatoes - smoked chorizo - jasmine rice 28
- Colorado lamb loin chops - spring vegetable farrow - spicy carrot puree 34
- Breast of chicken Milanese - cherry tomatoes - baby arugula - fresh mozzarella 21
- Debragga blend beef burger - cheddar - bacon - sweet onions - French fries 18
- Wood roasted natural Amish chicken - brown butter mashed potatoes - 26
- Certified Angus Beef flat iron steak - mushroom demi - artichoke and potatoes 30
- Caesar, Mixed, or Baby Arugula salads with chicken 19 salmon 29 scallop 32 shrimp 26

SIDES

- Grilled asparagus with ramp gremolata 9
- Artichoke puree with fingerling potato 9
- Hand cut French fries with black truffle aioli 8
- Spring vegetable farrow 8
- Roasted cauliflower - curry onions and hummus 8
- Brown butter mashed potatoes with roasted chicken gravy 7