

DINNER

CHEESE & CHARCUTERIE

True Blue • Landaff • Grayson • Chester • Cabot Clothbound Cheddar • Kunik • Red Meck • Pecorino di
Vino • Piave Vecchio • Battonkill Brebis

Niman Ranch Jambon Royale • Edwards of Surry Ham • Pastirma • Finochietta • Cacciatorini • Sweet
Soppressata

Cheese & Charcuterie Plate 3 for 15 or 5 for 22

DIPS

Hummus • Cucumber-Dill Yogurt • Eggplant & Roasted Red Pepper Dip • Spicy Tomato & Pepper
Dip • Homemade Guacamole

7 each or Dip Trio for 18

BRUSCHETTA

Beet Greens, Garlic, Serrano, Garlic Sausage • Roasted Beets, Walnuts, Oregano, Feta • Tomato,
Mozzarella, Basil, Extra Virgin Olive Oil • Roasted Red Pepper, Mozzarella, Basil Pesto • Sundried
Tomato, Mozzarella, Fried Sage • Roasted Garlic Puree, Goat Cheese • Caramelized Onion, Farmer's
Cheese, Melted Gruyere • Roasted Corn, Black Beans, Cheddar, Lime

6 each or 3 for 15

SMALL PLATES

Seared Hanger Steak, Lemon Tahini, Pickled Red Onions **8**
Garlic-Ginger Shrimp, Cilantro Lime Dipping Sauce **9**
Mini Chicken & Vegetable Skewers with Harissa Sauce **8**
Zucchini Pancakes with Cucumber Dill Yogurt Sauce **7**
Spicy Beef Sausage Lollypops Wrapped in Roasted Red Pepper **7**

BIG PLATES

GRASS-FED BEEF SLIDERS **14**

4 Mini Burgers w/ Melted Gruyere on Brioche Buns. Served with House Cut Potato Chips

ROASTED HALIBUT

Topped w/ Granny Smith Horseradish Slaw. Served over Roasted Red Potatoes, Haricots Verts &
Beurre Blanc **21**

FREE-RANGE ROASTED CHICKEN BREAST **19**

Served in Chimichurri Sauce with Whipped Potatoes & Asparagus

RED WINE SEARED HANGER STEAK **19**

Served with Creamy Polenta & Sautéed Spinach

GARLIC-GINGER SHRIMP SALAD **18**

Romaine, Black Beans, Tomato, Tortilla Strips, Chihuahua Cheese, Cilantro Lime Dressing

ROSEMARY HANGER STEAK SALAD **18**

Arugula, Dried Cranberries, Toasted Walnuts, Apples, Goat Cheese, Balsamic Vinaigrette

SALAD NICOISE **19**

Fresh Seared Tuna over Mixed Greens, Tomatoes, Onions, Olives, Haricots Verts, New Potatoes, Hard Boiled
Eggs, and Lemon Vinaigrette