



APPETIZERS

SOUP DU JOUR

3./CUP 6./BOWL

CRISPY CALAMARI

ARUGULA, PINE NUTS, ROMESCO 9.

ROAST PORK BELLY

WATERCRESS, CORIANDER APPLE
MARMALADE 9.

CRAB CAKES

CUCUMBER PEA SHOOT SALAD, MEYER LEMON
AIOLI 13.

ASPARAGUS TART

POACHED FARM EGG, SHAVED GRANA PADANO,
ORANGE ZEST 9.

MOULES AND FRITES

STONE GROUND MUSTARD, SUNDRIED
TOMATOES, BACON 11.

SALADS

HOUSE SALAD

MESCLUN, ROMAINE, WINE SOAKED GOLDEN
RAISINS, HAZELNUTS, DRESSING CHOICE 5.

CAESAR SALAD

ROMAINE, ROASTED TOMATOES, OLIVES,
PARMIGIANO, TINY CROUTONS, SMOKED
CAESAR DRESSING 10. ADD SALMON 15.

ROASTED BEET

WARM BREADED GOAT CHEESE, CANDIED
PECANS, ARUGULA, ORANGE AND CLOVE
VINAIGRETTE 11.

*DRESSING CHOICES: BLEU CHEESE VINAIGRETTE,
SMOKED CAESAR, HERBS DE PROVENCE VIN, ORANGE AND
CLOVE VIN*

DESSERTS

VANILLA BEAN CUPCAKE

BUTTERCREAM FROSTING, FRESH BERRIES 7.

CHEESECAKE

WHITE CHOCOLATE SNOW, ORANGE CURD 7.

ENTREES

TROUT

EN PAPILLOTTE, CREAMY POLENTA,
PUTANESCA, FRIED LEEKS 21.

DUCK

CRISP SKIN, MUSHROOM RISOTTO, ROASTED
SHALLOT AND LEMON BROTH, SHAVED GRANA
PADANO, ARUGULA 22.

CEDAR PLANK SALMON

SUMMER SQUASH, ROASTED GRAPE RISOTTO,
SWEET ONION AND SAFFRON SOUBISE,
WATERCRESS 22.

HOUSE MADE FETTUCCINI

PASTA, PARMIGIANO JUS, SNOW PEAS,
RICOTTA, MINT, PARMIGIANO SHAVINGS 16.

LAMB SHANKS

BRAISED IN CHAMOMILE AND APRICOT, PINE
NUTS, CURRANT RELISH, GARLIC WHIPPED
POTATOES 21.

RIBEYE 12 oz

FRITES OR GARLIC WHIPPED POTATOES, DEMI
GLACE, SMOKED BLEU CHEESE BUTTER,
TOMATO AND THYME JAM 28.

PAD THAI

TOFU, BASIL SALAD, CRISPY GARLIC 14.

SIDES

GRILLED ASPARAGUS AND LEMON 5.
HOUSE HERBED MAC AND CHEESE 5.
GLAZED BABY CARROTS WITH MINT 5.

BEVERAGES

TEA AND COFFEE 3.
BOTTLED BEVERAGES 3 & 4.
PELLEGRINO 4.
SOFT DRINKS, ICED TEA, JUICES 2.

CHOCOLATE MOUSSE

HAZELNUT MERINGUE, MALTED WHIP CREAM,
PINOT NOIR SYRUP 7.

BUTTERSCOTCH CRÈME BRÛLÉE 7.

AN 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.
PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES.