

Local and Company

Food+Drink

Dinner Menu - Winter

Shareables

Pane11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt

Cheese and Charcuterie Board18
Artisanal Cheeses & Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard

Whipped Guacamole13
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips

Fried Buffalo Cauliflower13
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing

Appetizers

Vegan Winter Rolls14
A Mélange of Chef Inspired Winter Vegetables Rolled in a Gluten-Free Rice Paper served with Coriander Sauce.

Burrata and Tomatoes15
Chilled Burrata, Marinaded Heirloom Tomatoes, Basil Pesto, Balsamic Reduction

Sesame Ginger Tuna Tartar*15
Chopped Raw Ahi Tuna with Asian Flavors, Miso Vinaigrette, “Shrimp Chips” and Avocado

Salads

Caesar12
Whole Romaine Leaves, Caesar Dressing, Grana Padano, House Made Focaccia and Mixed Olive Relish

House Salad.12
Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions, Lemon Thyme Vinaigrette

Winter Brassica Salad15
A Chopped Salad of Winter Curly Kale, Napa Cabbage, Shaved Brussels Sprouts, Neuske’s Slab Smoked Bacon, Belvedere Farm Pecans and Maple-Fig Vinaigrette

Fried Shrimp and Okra16
Crisp Fried Shrimp and Okra with a Napa & Watercress Salad Mix, Dressed with a Bacon

We are unable to offer substitutions on our menu.

*** Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if you Have Certain Medical Conditions.**

Hand Crafted Pizza

Classic14
Red Sauce, Fresh Tomato, Fresh Mozzarella and Fresh Basil

The Local16
Red Sauce, Roasted Mushrooms, Red Onion, “Local” Sausage and Provolone

Old World Pepperoni16
Red Sauce, Old World Pepperoni and Fresh Mozzarella

Fontina and Funghi16
Shredded Fontina Cheese with Roasted Creminis, Stewed Oyster Mushrooms, Crisp Shiitakes, Fine Herbs and Truffle Aioli

BBQ Chicken.18
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro

Tuscan Steak18
Chopped Angus Beef, Seasoned Ricotta, Roasted Garlic Puree, Sundried Tomatoes, Char-Grilled Onions, Fontina Cheese and Rosemary Oil

Desserts

Vanilla Crème Brûlée10
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries

Belvedere Farm’s Pecan Pie10
Warm Pecan Pie with Chocolate Sauce and Vanilla Ice Cream

Spice Molasses Cookie10
A Warm Spiced Molasses Cookie served with a Glass of Homemade Eggnog

Red Velvet Cake10
Red Velvet Bundt Cake with Royal Icing, Dark Chocolate-Peppermint Bark and Vanilla Crème Anglaise

Warm Chocolate Cake10
Warm Chocolate Cake, Whipped Cream and Dulce de Leche

Our Daily Handcrafted Frozen Dessert10
Two Scoops

Entrees

Tuna & Wasabi Mashed34
Seared Ahi Tuna with Ginger Beurre Blanc, Wasabi Mashed Potatoes, Wokked Vegetables

Seafood Alfredo33
Shrimp, Clams, Scallops in Garlic Cream with Parmesan, Fettuccini and Herbs

Organic Farro with Grilled Gulf Shrimp *27
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas and Fennel-Honey Vinaigrette

Salmon & Cappelletti *29
Herb Marinated and Crusted Salmon with Grilled Broccolini and Cappelletti allaodka

Chilean Sea Bass*35
Bronzed Chilean Sea Bass over a Farro, Parmesan and Tomato Risotto with a Fiery Romesco

Red Quinoa with Grilled Chicken Breast27
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado and Lime Soy Vinaigrette

Maple Glazed Duck Breast34
Sauteed & Maple Glazed Duck Breast with Crispy Confit Leg, Parsnip Puree, Roasted Butternut Squash & Braised Kale Casserole

Lamb Shank Cassoulet42
Lamb Shank with Spinach, Braised Gigantes, Haricot Vert, Nueske’s Slab Bacon, Stewed Tomatoes & Spicy Lamb Sausage

Filet Mignon*43
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi

Cowboy Steak *64
24oz Chargrilled Cowboy Chop with Cremini Mushroom Ragout, Roasted Garlic Whipped Potatoes, Tabacco Onions

Accompaniments9

- Grilled Broccolini with Garlic Butter
- Roasted Brussels Sprouts with Shallots and Bacon
- Sour Cream and Scallion Mashed Potatoes
- Hand Cut French Fries
- Fried Okra Spears