

March 21, 2024

Local and Company

Food+Drink

Dinner Menu - Spring

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 Guacamole14
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips

Fried Buffalo Cauliflower14
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing

Appetizers

Hand Made Vegan Pot Stickers14
Asian Style Pan Fried Dumplings Filled with Garden Vegetables & Asian Flavors and a Soy Lime Dipping Sauce

Burrata and Tomatoes.15
Chilled Burrata, Marinated Heirloom Tomatoes, Field Greens, Basil Pesto, Balsamic Reduction

Spicy Tuna Tartar *15
Chopped Raw Ahi Tuna with Kimchi Spice, 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

Pork & Beans Salad15
Neuske’s Smoked Slab Bacon, Edamame, Gigantes & Haricot Verts tossed with Kale, Napa Cabbage, Brown Butter Walnuts and Maple-Fig Vinaigrette

Fried Shrimp and Okra16
Crisp Fried Shrimp and Okra with a Napa & Arugula Salad Mix, Dressed with a Bacon Honey Vinaigrette

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

Pizza Vongole17
Garlic White Sauce, Chopped Clams, Sauteed Spinach, Diced Tomato, Parmesan Cheese, Oregano and Parsley Pesto

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

Tuscan Steak19
Chopped Angus Beef, Seasoned Ricotta, Roasted Garlic Puree, Sundried Tomatoes, Char-Grilled Onions, Fontina Cheese and Rosemary Oil

Desserts.10

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

Coconut Cake
Coconut Layered Cake with Chantilly Frosting, Coconut Dulce and Red Berry Gelato

Sticky Toffee Pudding
Brown Sugar and Molasses Sponge Cake with Chocolate Toffee Sauce, Burnt Marshmallow and Vanilla Ice Cream

The Everything Cookie
A White Chocolate Chip, Dark Chocolate Chip, Toasted Pepitas, Toffee, Salted Pretzels and Almond Cookie served with Coffee Ice Cream

Our Daily Handcrafted Frozen Dessert
Two Scoops

Entrees

Ahi Tuna Fricassee*.36
Char-Grilled Tuna, Shrimp and Black Mussels Fricassee with Hen of the Woods Mushrooms, Asparagus and Fennel in a Tarragon Cream Sauce

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

Organic Farro with Grilled Gulf Shrimp *.28
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas and Fennel-Honey Vinaigrette

Salmon with Spring Corn*30
Flat Grilled Salmon with Roasted Corn and Fingerling Hash, Sweet Corn Puree, Popped Blue Corn Kernels and Smoky Tomato Ragout

Chilean Sea Bass*.37
Bronzed Chilean Sea Bass over a Farro, Parmesan and Tomato Risotto with a Fiery Romesco

Red Quinoa with Grilled Chicken Breast28
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado and Lime Soy Vinaigrette

Southwest Spring Chicken.30
Ancho Roasted White and Dark Meat Chicken with Garden Vegetable and Black Bean Chili with Avocado-Lime Crema

Braised Pork Shank42
Braised Duroc Pork Shank with Sweet Potato Gratin, Garlicky Swiss Chard, Candied Pineapple and Natural Jus

Filet Mignon*44
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus and Red Wine Demi

Cowboy Steak *64
24oz Chargrilled Cowboy Chop with Loaded Twice Baked Potato, Beer Battered Onion Rings and Truffle Butter

Accompaniments.10

Our Chef’s Seasonal Side of the Day

Roasted Brussels Sprouts with Shallots and Bacon

Sour Cream and Scallion Mashed Potatoes

Hand Cut French Fries

Fried Okra Spears