

March 31, 2023



Dinner Menu - Spring

Shareables

- Pane11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt
- Vegan Antipasto Platter16
Field Greens, Pickled Sun Chokes, Balsamic Roasted Carrots, Marinated Olives, White Bean Hummus, Heirloom Tomatoes, Asparagus, Mushrooms and Lavosh
- Cheese and Charcuterie Board18
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard
- Burrata and Seasonal Fruit15
Chilled Burrata, Mixed Herb Pesto, Chefs Seasonal Fruit Preparation, Rosé Balsamic Reduction, Toasted Focaccia
- Spicy Tuna Tartar* 15
Raw No.1 Ahi Tuna with Asian Spices, Wonton Chips and Avocado
- Whipped Guacamole 13
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips
- Fried Buffalo Cauliflower13
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing

Salads

- Caesar12
Whole Romaine Leaves, Caesar Dressing, Grana Padano & House Made Focaccia
- Local Salad. 12
Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions, Lemon Thyme Vinaigrette
- Golden Beets Salad 15
Roasted Golden Beets, Feta Cheese and Spicy Pecans, Toasted Challah, Local Greens, and Sweet Peach Vinaigrette
- Fried Shrimp and Okra16
Crisp Fried Shrimp and Okra with a Napa & Watercress 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 Local 16
Red Sauce, Roasted Mushrooms, Red Onion, “Local” Sausage and Provolone
- Old World Pepperoni 16
Red Sauce, Old World Pepperoni and Fresh Mozzarella
- Provolone and Pepitas16
Garlic White Sauce, Toasted Pepitas, Red Onion, Provolone, Arugula Salad
- Pizza Puttanesca. 16
Heirloom Tomatoes, Roasted Garlic, Anchovy-Ricotta, Olives, Red Onion, Capers, Provolone

Desserts

- Vanilla Crème Brûlée10
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries
- Seasonal Fruit Pie10
Seasonal Fruit with Vanilla Ice Cream
- Whole Oat, Dried Cranberry, Pecans and White Chocolate Chip Cookie10
A Warm Oatmeal Cookie with our Ice Cream of the Day
- Warm Chocolate Cake10
Warm Chocolate Cake, Whipped Cream and Dulce de Leche
- Vanilla Ice Cream10
Two Scoops

Entrees

- Tuna with Orange and Sesame*32
Pan Seared Tuna with Orange-Sesame Vinaigrette, Julienne Snow Peas, Orange Supreme and Sunchoke Puree
- Seafood Alfredo33
Shrimp, Clams, and Scallop 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
- Grilled Salmon & Orzo* 29
Flat Grilled Salmon with Seasonal Vegetable, Toasted Orzo Pilaf, Zucchini and Sweet Basil Butter
- Chilean Sea Bass* 35
Bronzed Chilean Sea Bass, Farro Risotto with Heirloom Tomatoes and Parmesan, Sauce Romesco and Crispy Leeks
- Red Quinoa with Grilled Chicken Breast 27
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado and Lime Soy Vinaigrette
- Spring Chicken & Dumplings 32
Roasted White and Dark Meat Chicken with Herbed Dumplings, Swiss Chard, Mushrooms, Carrots and Roasted Poultry Jus
- Nieman Ranch Pork Loin* 33
Roasted & Grilled Pork Loin with Foie-Maple Butter and Caramelized Romanesco & Glazed Carrot Puree
- Grilled Lamb Chop & Shoulder* 42
Braised Curried Shoulder and Grilled Lamb Chop Over Toasted Almond Basmati with Fava Beans and Yellow Curry Sauce
- Filet Mignon* 42
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi
- Slow Roasted Beef Plate Rib 56
A Slow Cooked 7 Inch Beef Plate Rib with a Habanero BBQ Sauce, Tangy Red Cabbage & Vegetable Slaw, Buttered Yankee Cornbread

Accompaniments 9

- Roasted Brussels Sprouts with Shallots and Bacon
- Grilled Asparagus and Parmesan cheese
- Sour Cream and Scallion Mashed Potatoes
- Hand Cut French Fries
- Fried Okra Spears