

Local and Company

Food+Drink

Dinner Menu - Fall

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 Falafel.....14
Crisp Homemade Chickpea Falafel served with Pickled Okra and Coriander Sauce

Burrata and Tomatoes15
Chilled Burrata, Marinated Heirloom Tomatoes, Basil Pesto, Balsamic Reduction and Toasted Focaccia

Spicy Tuna Tartar*.....15
Raw No.1 Ahi Tuna with Asian Spices, Wonton Chips and Avocado

Salads

Caesar12
Whole Romaine Leaves, Caesar Dressing, Grana Padano & House Made Focaccia

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

Duck Confit Salad with Couscous.....16
Warm Duck Confit and Spiced Couscous tossed with Sweet and Bitter Local Greens, Crisp Cracklings, Brown Butter Walnuts and Maple-Fig 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 Local16
Red Sauce, Roasted Mushrooms, Red Onion, “Local” Sausage and Provolone

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

Provolone and Pepitas16
Garlic White Sauce, Toasted Pepitas, Red Onion, Provolone, Arugula Salad

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 Mozzarella, Cilantro

Desserts

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

Pear, Pistachio and Almond Tart
Warm Pear, Pistachio and Almond Tart with Cardamom Gelato

The Everything Cookie
A White Chocolate Chip, Dark Chocolate Chip, Toasted Pepitas, Toffee, Salted Pretzels & Almond Cookie served with a Glass of Horchata

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

Our Daily Handcrafted Frozen Dessert
Two Scoops

Entrees

Tuna with Green Curry.....32
Seared Ahi Tuna with Ginger-Soy Marinade, Thai Style Coconut Sticky Rice, Scallions Thai Basil, Sprouts, Red Peppers and Green Curry

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

Dukkah Spiced Salmon Filet *.....29
Roasted Oyster Mushrooms Ragout, Fresh Dill, Snow Peas, Fennel, Fingerling Potatoes and Lemon Scented Crème Fraiche

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

Pan Roasted Duck Breast27
Pekin Duck Breast with City Cornbread Stuffing, Cranberry Puree, Autumn Greens Salad with Confit Leg and Roasted Poultry Jus

South-West Braised Lamb Shank42
Braised Domestic Lamb Shank with South-Western Flavors, Blue Masa Polenta, Chile Stewed Collards, Charred Corn Kernels and Natural Reduction

Filet Mignon*42
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi

Cowboy Steak *62
24oz Chargrilled Cowboy Chop with Garlic & Herb Hasselback Potatoes, Grana Padano Creamed Spinach and Red Wine Demi

Accompaniments9

Roasted Brussels Sprouts with Shallots and Bacon
Grilled Asparagus and Grana Padano
Summer Squash Casserole
Sour Cream and Scallion Mashed Potatoes
Hand Cut French Fries
Fried Okra Spears