

Starters

Soup du Jour with Crouton and Horseradish	16
Bruschetta with Fig Jam & Ricotta Cheese	20
Winter Salad with Greens, Apple, Pecans & Ricotta Salata	25
Brussel Sprouts with Citrus & Caesar	18
Warm Mushroom Tart with Mixed Greens	24
Local Cheese Board with Condiments & Grilled Bread	30
Grilled Octopus* with Papas Bravas, Chimichurri, Piquillo Pepper	28
Bay Scallops Ceviche with Leche de Tigre & avocado	28
Charcuterie Plate with Cornichon & Mustard	22

Entrees

Ricotta Ravioli with Salvia & Burro	34
Beef Ravioli with Pomodoro & Parmesan	35
Steak* a la Plancha with Potato Wedges, Bacon & Red Wine Sauce	46
Sea Trout* with Cauliflower, Lemon & Capers	38
Chicken Paillard* with Vegetable Bouquetière	36

Desserts

Creamy Bread Pudding, Blackberry Gel & Vanilla Crèmeux	20
Chocolate Namelaka, Chocolate Cake, Cherry & Praline Crèmeux	20
Assorted Cookies with Vanilla Ice Cream	20



Tavern Menu Available

Wednesday – Sunday 12noon-2:30pm

Wednesday, Thursday, Friday & Sunday (Excludes Saturdays) 5:45pm-8pm

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.*

Gratuity of 20% will automatically be added on all checks