

## Bistro Bites

Hand Cut Truffle-Cheese Pommes Frites GF \$6

Sweet & Spicy Roasted Nuts GF  
Cashews, Almonds, Pecans, Walnuts \$6

Arancini GF  
Wild Mushroom, Goat Cheese, White Truffle Oil \$7

## Salads

### House

Field Greens, Grape Tomatoes, Carrots, Croutons, Sherry Vinaigrette \$6

Warm Brussels Sprout Salad GF  
Red Quinoa, Bacon, Carrot Puree, Madeira Aioli \$10

Red & Golden Beet GF  
Arugula, Crispy Goat Cheese, Toasted Almonds, Truffle Vinaigrette \$10

### Caesar

Aged Parmesan Reggiano, Croutons, White Anchovies \$8

\*\* Add Marinated Grilled Chicken \$5, 5oz Hanger Steak \$10.

Grilled Shrimp \$8 \*\*

## Appetizers

### Tuna Tartar\* GF

Cucumber, Red Peppers, Ginger Oil, Spices, Homemade Potato Chips

**\$13**

### Feta Stuffed Lamb Meatball\* GF

Lamb, Pork, Tomato Sauce **\$9**

### Duck Wings GF

Confit Braised, Flash Fried, Hoisin Glaze, Fennel Salad **\$12**

### Steamed P.E.I. Mussels GF (without bread)

Leeks, Garlic, Almonds, Herb Butter **\$12.5**

(Add Small Side of Frites to P.E.I. Mussels) **\$3**

### Smoked Chicken Tacos GF

Pickled Red Onion, Cabot Cheddar,  
Avocado Crema, Spicy Chipotle Aioli **\$10**

\*Consuming raw or undercooked meat, fish, poultry, or eggs may increase your risk of food borne illness.\* \*\*Please inform your server of any food allergies you may have.\*\*

## Entrées

Roasted Wild Mushroom Risotto GF  
Asparagus, Parmesan, Greens \$18

Ginger Sake Salmon\* GF  
Lemongrass-Scented Jasmine Rice, Seaweed & Cucumber Salad,  
Wasabi Crème Fraîche, Citrus Ponzu Sauce \$21

Pan Seared Cod GF  
Coconut Curry, Quinoa, Leeks, Edamame,  
Wild Mushrooms, Carrots, Greens \$24

Roasted Chicken Breast\* GF  
Mashed Potatoes, Asparagus, Rosemary Pan Jus \$19

## Sides \$5

Mashed Potatoes, Grilled Asparagus, Roasted Mushrooms, Sautéed  
Spinach, Pommes Frites, Cucumber ~ Seaweed Salad

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## Entrées

Ancho Chile & Coffee Braised Short Ribs\* GF  
Cheesy Polenta, Swiss Chard, Braising Jus \$25

Grilled Marinated Grass-Fed Steak & Frites\* GF  
Pommes Frites, Bordelaise Sauce \$23

Pasta and Feta Stuffed Lamb Meatballs\*  
Lamb, Pork, Tomato Sauce, Fresh Pappardelle \$24

Grilled 14-oz. Angus Sirloin\* GF  
Twice Fried Potatoes, Broccolini, Demi-Glace \$34

Butternut squash Ravioli  
Braised Greens, Diced Butternut Squash, Spiced Pumpkin Seeds,  
Sage Brown Butter Sauce \$21

## Sides \$5

Mashed Potatoes, Grilled Asparagus, Roasted Mushrooms,  
Sautéed Spinach, Pommes Frites, Cucumber~Seaweed Salad

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Kid's Menu

(12 and under)

Macaroni and Cheese

Elbow Noodles Served with Homemade Sauce \$6

Pasta

Noodles with Butter Sauce, Parmesan Cheese On Side \$6

Chicken Fingers

Served with French Fries \$6

Steak and Frites (5 ounces)

Served with French Fries \$12

Smoked Chicken Tacos

Chimichurri, Pickled Red Onion, Cabot Cheddar, Avocado Crema \$10

See the host stand to be added to our email list.