

# Menu



BYOB

## FIRST COURSE

### \*CHARCUTERIE & CHEESE BOARD

Choice of 1 Cheese \$14  
Choice of 2 Cheeses \$17

Truffle Goat | Danish Blue | Brie  
Prosciutto | Soppressata | Sliced Baguettes |  
Marinated Olives | Local Maple Honey | Figs  
Roasted Nuts

### \*DEVIL OF THE DAY \$13

Local Farm Eggs | Lump Crab | Scallion |  
Tarragon

### FRIED TOMATO NAPOLEON \$11

Flash Fried Tomato | Fresh Mozzarella |  
Pomodoro | Basil Pesto

### \*CHARRED OCTOPUS \$14

Arugula | Pickled Fennel | Heirloom Tomatoes |  
Red Onion | Lemon-Thyme Vinaigrette

### SHRIMP BISQUE \$11

Fire Roasted Shrimp | Parmesan Wafer |  
Truffle Essence

## SECOND COURSE

### \*SEARED SCALLOP \$32

Diver Scallops | Summer Succotash |  
Tomato Pancetta Consommé

### TENDERLOIN TIPS \$30

Charred Tips | Mushroom Madeira |  
Pappardelle Pasta | Crème Fraiche |  
Truffle Essence

### \*PORK TENDERLOIN \$26

Grilled Tenderloin | Leek Confit |  
Smoked Pork Belly | Whipped Sweet Potato |  
Bourbon Glaze

### CHICKEN SALTIMBOCCA \$28

Chicken Cutlet | Imported Prosciutto | Fontina |  
Sage | Mushroom Jus | Whipped Potatoes |  
Haricots Verts

### \*NORWEGIAN SALMON \$28

Seared Salmon | Rice Pilaf | Heirloom Tomato  
Asparagus Broth

\*Can Be Served Gluten Free

## THIRD COURSE

### BANANA BREAD PUDDING \$7

Bourbon Cream

### WAFFLE & ICE CREAM SLIDER \$6

Chocolate Syrup | Whipped Cream | Caramel Glaze

### BAKED BRIE \$8

Phyllo | Brie | Strawberry Compote

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