

APPETIZERS	BREAD & BUTTER 6 everything Parker House rolls, scallion cream cheese butter
	DUCK TART 17 confit duck, puff pastry, orange curd, coffee cherry butter, red licorice mole, olive caramel
	SMOKED CARPACCIO* 19 ny strip, pickled onion & herb relish, fried garlic chips, lemon almond salt, parmesan, crostini
	CHARCUTERIE & CHEESE 34 chef's selection of cheeses, charcuterie, and accoutrements
	OCTOPUS & SHRIMP BRUSCHETTA 18 bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus, focaccia
SALADS	ROASTED CAULIFLOWER 15 truffled pea purée, salted almonds, feta crema, red bell essence
	BEET + BERRY 16 pear ginger vinaigrette, goat cheese semifreddo, greens, candied peanuts, peach coulis
	ETCH 15 arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette
	HORSERADISH CAESAR 16 kale, romaine, radicchio, smoked lemon oil, horseradish parmesan aioli, dijon tempura crunchies, worcestershire whip
ENTRÉES	PORK RIBEYE* 38 couscous stuffed winter squash, charred onion, butternut puree, granola spice butter, apple marmalade, grapefruit, tangerine lace, frisée golden beet salad, oat crumble
	FRENCHED CHICKEN BREAST 36 tamale dumplings, latin tomato sauce, honey pasilla purée, ancho glazed sweet potato, fennel herb relish
	VENISON* 49 chickpea feta filo clutch, olive tapenade, walnut mint relish, duck fat pearl onions, seared okra, walnut muhammara, apricot chutney, harissa cranberries
	PAN-SEARED SCALLOPS* 51 thai lemongrass curry, chili glazed heirloom carrots, crispy rice cake, pineapple relish, country ham xo sauce, beet ginger purée, fried basil
	GRILLED FILET MIGNON* 51 horseradish whipped potatoes, carrot dijon, broccolini, beef jus, red wine gastrique, tarragon shallot butter
	TRIO DE SETAS 31 porcini brulée, tempura butternut squash, confit leeks, red bean smash, portobellos, confit shiitakes, smoked gouda, beet pozole, mole, fried tortilla, smoked sage vinaigrette
	FROM THE SEA* mkt sweet potato beignet, cashew cream, dried cranberries, orange supremes, orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions
CHEF'S CREATION mkt today's featured culinary inspiration, <i>available after 5pm</i>	
SIDES	FRIED BRUSSELS SPROUTS 10 chili sauce, sesame crema, crushed peanuts
	CRISPY POTATO SALAD 10 mustard dressing, chimichurri verde & roja sauces
	BUTTERNUT SQUASH PANZANELLA 10 biscuit croutons, sage roasted squash, candied bacon crumble, fried sage, goat cheese whip, fig balsamic, chili carrot purée

LOYALTY HAS ITS BENEFITS. SIGN UP TO EARN REWARDS ON TODAY'S VISIT.

*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering. For your convenience, a 20% gratuity will be added to parties of 6 or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.