

Appetizer

Minestrone Soup 8

Hearty Winter Vegetable Soup, Ditalini Pasta

Arugula Salad 11

Arugula, Tomato, Cannellini Beans, Red Onions, Shaved
Parmigiano Reggiano, Lemon Dressing

Fennel Salad 12

Apples, Walnuts, Black Olives, Manchego Cheese, Sherry Vinegar

Yellowfin Tuna Crudo 15 *

Artichoke, Calabrian chile, Taggiasca Olives

Warm Goat Cheese & Onion Tart 16

Shaved Prosciutto, Thyme, Frisée, Sherry Vinaigrette

Shrimp Cocktail 14

Traditional Garnishes

Oysters 14 *

½ Dozen on the Half Shell, Traditional Garnishes

Cheese Selections

Three for 16 / Five for 19

Crostini, Fig Marmalade, Fresh Fruit & Honey

Vermont Farmstead Lillé Bébé Coulommier / Cow / Pasteurized / Vermont

Point Reyes Bay Blue / Cow / Pasteurized / California

Cypress Grove Humbolt Fog / Goat / Pasteurized / California

Aurora Manchego D.O. / Sheep / Pasteurized / Spain

Il Forteto Pecorino Toscano D.O.P. / Sheep / Pasteurized / Italy

Mains

Portobello alla Parmigiana 22

Spaghetti Squash Arribbiatta, Basil, Mozzarella

Crab Cakes 29

Corn & Vegetable Sauté, Tomato Fondue, Fingerling Potatoes

Halibut 29

Green Curry Eggplant, Spinach, Gingered Tomato Chutney

Amish Chicken Breast 26

Potato Puree, Haricot Vert, Rosemary Pan Sauce

Chianti Braised Lamb 29

Fried Oysters, Southern Grits, Overnight Tomatoes

Simply Grilled

We use Local, Dry Aged & Grass Fed Roseda Farms Beef, Amish Pennsylvania Chickens & Wisconsin Milk Fed Veal

Halibut 27

NY Strip 37*

Veal Chop 45*

Chicken Breast 24

Choice of:

Bordelaise Sauce / Tomato Buerre Blanc / Peppercorn Cream Sauce /
Rosemary~Garlic Sauce

On the Side

Brussels Sprouts 9

Yogurt, Lemon, Pomegranate, Mint, Sumac

Potato Puree 7

Yukon Golds, South Mountain Creamery Milk & Butter

Haricot Vert 8

Tomato, Garlic

** Consuming undercooked or raw shell eggs, meat or seafood may increase your risk to food borne illness.*