

## Nuts & Bolts

### Sundried Tomato & Prosciutto Meatloaf

tender, oven baked sirloin, spicy italian sausage & lean turkey topped with tomato ragu and parmesan \$16

### Rosemary Chicken Confit

crisp & tender, roasted half chicken, perfectly seasoned in a pearl onion & white wine broth (GF) \$17

### Smoked Peppercorn Crusted Filet

8oz. beef tenderloin with jouse de boeuf & red wine reduction (GF)\*\* \$29

### Bourbon Maple Pork Chop

14oz. maple & onion basted chop with bourbon apple chutney (GF) \$21

### Grilled Ahi or Salmon Steak

8oz. wild caught filet, finished with lemon, olive oil & thyme jus (GF)\*\* \$22

## Provisions

### 3 Pig Truffled Mac & Cheese \*AWARD WINNER\*

smoky diced bacon, pancetta, honey ham & white truffle oil \$12

### French Onion Mac & Cheese

rich white wine, onion & gruyere cheese sauce, topped with toasted onion bits (V) \$10

### Pomodoro Primavera

gnocchetti pasta, citrus & olive oil, fresh heirloom & sun dried tomatoes, seasonal veggies, wilted greens, topped w/ricotta & parmesan (V)\* \$13

### Potato & Fennel Gratin

thin sliced baby potato & fennel layered with gouda, fontina, adged white cheddar bechamel, smoked paprika & fresh thyme, baked until bubbly (V) \$11

### Eggplant Napoleon

bread crumb crusted eggplant, fresh ricotta, mozzarella & provolone and home-made marinara (V) \$14

## Stems, Stalks, Leaves & Roots

### Bacon & Onion Braised Brussels Sprouts

caramelized garlic and balsamic dressing (GF)(VO)(VEO) \$11

### Skillet Seared Cauliflower

toasted pine nuts, golden currants, shallots & sea salt (GF)(VE)\* \$9

### Pork Belly & Collard Green Smashed Potatoes

diced pork belly & greens combined with buttery spuds (GFO)(VO) \$10

### Roasted Baby Potatoes

wedged potatoes, sweet grilled onion, garlic & herbs (GF)(VE) \$8

### Char-grilled Zucchini & Green Beans

capers, queso fresco & toasted almonds (GF)(V)(VEO)\* \$10

add grilled or fried chicken +\$4, grilled tuna or salmon +\$9,  
skewered grilled shrimp +\$7

