



~ Starters ~

Dungeness Crab Cakes 16.00
Granny Smith apple and fennel salad with lemon aioli^

Warmed St. Marcellin Cheese 16.00
with prosciutto di Parma, Black Mission figs, port wine syrup and herbed crostini

Edamame Bean "Hummus" 8.00
grilled pita bread and roasted garlic

Soupe du Jour market price
the chef's daily inspiration

Tournée de Fromage 15.00
a selection of three cheeses with sliced panforte, citrus marmalade and red wine cracker

~ Salads ~

Roasted Beet 10.00
golden beets, baby frisée, toasted pecans and Laura Chenel goat cheese dressing

The House 8.50
our own mixed greens, crumbled bleu cheese, white balsamic vinaigrette and candied almonds

~ Featured Cheeses ~

**Shaft's Cheese Company's
Aged Bleu**
raw cow's milk, robust,
semi soft, *California*

**Esperanza del Castillo's
Manchego**
sheep's milk, 8 month aged,
firm, nutty finish, *Spain*

**Cypress Grove's
Humboldt Fog**
goat's milk, mold ripened,
ash rind, lemony, *California*

~ Mains ~

Grilled Hanger Steak 24.00
buttered fingerling potatoes, grilled onions and chimichurri sauce

Tasmanian King Salmon 31.00
thyme infused potato gnocchi, edamame beans, oven roasted tomato and saffron barigoule sauce

Roasted Chicken Breast 23.00
potato purée, pearl onions, garlic green beans and red wine 'demi glace'

Pappardelle Pasta 21.00
crisp pork belly, roasted garlic, crushed tomato with rosemary and Provençal olives

Garlic Crusted Tofu 19.00
herbed risotto, frenched sugar snap peas and vegetable stock emulsion

Spicy Creole Gumbo 17.00
crawfish tails, chicken breast, andouille sausage and gulf prawns with steamed jasmine rice

~ Sides ~

Grilled Sweet Onions 4.50
brix Mac n' Cheese 5.00

Sautéed Spinach with Garlic 4.50

Sugar Snap Peas 4.00

Green Beans and Almonds 4.00

Potato Purée 3.50



Perfect Wine Pairings, available for \$6 per course

Mike Davis ~ Executive Chef / Owner
Kyle Cole ~ Sous Chef
Sydney Frey ~ Pastry Chef
Eric Davis ~ General Manager

18% gratuity and one check will be presented to parties of 6 or more ~ 2.50 split plate charge ~
Please see wine list for corkage fees ~ Please refrain from cell phone use in dining room ~ ^ contains raw or undercooked egg