

## APPETIZERS

<b>Butternut Squash Soup</b> , spiced pumpkin seeds, pumpkin seed oil	8
<b>Onion Soup</b> , gruyere, Virginia ham	8
<b>Beet Salad</b> , arugula, goat cheese, walnut vinaigrette	9
<b>Endive Salad</b> , maytag, apples, pecans, three onions	9
<b>Pepper Crusted Tuna</b> , cucumber, yuzu, avocado, mango	14
<b>Mussels</b> , white wine, garlic, fines herbes	12
<b>Serrano Ham</b> , vegetable pickles, mustard, crostini	14

## ENTREES

<b>Trout</b> , artichoke hearts, pine nuts, capers, piquillo peppers	24
<b>Monkfish</b> , saffron soffritto, chorizo, olives	26
<b>Arctic Char</b> , red quinoa, almonds, curried cauliflower	25
<b>N.Y. Strip</b> , braised greens, fingerlings, red wine sauce	28
<b>Venison</b> , mushrooms, creamy polenta, turnips, black currants	29
<b>Fried Chicken</b> , braised red cabbage, mashed potatoes, chicken velouté	19
<b>Pekin Duck Leg Confit</b> , lentil stew, brussels sprouts, salsify, bacon	16
<b>Tagliatelle</b> , bolognese, baby carrots, parmigiano reggiano	19
<b>Cheeseburger</b> , mayonnaise, lettuce, onion, tomato, fries	15

## CHEESE

*Served with walnut-raisin bread and house-made jam*

<b>Selection of three</b>	10
<b>Selection of five</b>	16

**Fenacho**, Oregon, goat  
**Dante**, Wisconsin, cow  
**Pleasant Ridge Reserve**, Wisconsin, cow  
**Devil's Gulch**, California, cow  
**Rogue Smokey Blue**, Oregon, cow

## SWEETS

7

**Bistro Brownie**, espresso ice cream, pecan brittle  
**Lime Meringue Tart**, pomegranate sorbet  
**Banana Walnut Upside Down Cake**, vanilla bean ice cream  
**Pear, Apple, Macadamia Nut Crumble**, ginger ice cream  
**Honey Chestnut Cheese Cake**, crispy phyllo, poached kumquats  
**House Made Ice Cream and Sorbet**, brown sugar shortbread

**Executive Chef** Ethan McKee

**Pastry Chef** Peter Brett

Three Course  
 Prix Fixe Menu \$35.00  
 5:00 – 7:00

**Wine Lovers Affair every Sunday and Monday Night**  
**All Bottles of Wine are ½ Price**