

HORS D'EUUVRES

TOAST FOR THE TABLE 2 per person

A little aperitif to get your night started

OYSTERS FROM BOTH SIDES* 18

3 east coast oysters with pickled beech mushrooms

3 west coast oysters with wheat beer gelee

DEVILED EGGS 9

Bacon jam, dill

STEAK TARTARE* 14

Garlic aioli, good potato chips

SHRIMP COCKTAIL 16

Old bay, Ryan's cocktail sauce, U-12 shrimp

FRENCH ONION DIP 9

Good potato chips

BREAD SERVICE 9

9-grain, ciabatta, olive tapenade, maître de butter,

STARTERS

PATE EN CROUTE 10

Pistachio, truffle, and wild mushroom pate accompanied by a fall frisee salad, and a very nice mustard

AUTUMN BISQUE 9

Local apple, assorted squash

GREEN SALAD 9

Apple, candied pecan, sorghum vinaigrette

WEDGE SALAD 13

Buttermilk vinaigrette, bay bleu cheese, very good bacon, roasted cherry tomato, fines herbes

PASTA

TORTELONNI 18

Parmesan, shaved truffle

TAGLIATELLE 16/29

Butchers ragu

GNUDI 14/27

Sweet potato dumpling, wild mushroom, hazelnut

SUPPER TIME

CRISPY CHICKEN BREAST 25

Potato puree, carrot, romanesco, wild mushroom, sambal

SCALLOPS 36

Saffron sauce, melted leeks, fregola sarda

WHOLE TROUT 32 (Limited number available)

Roasted cauliflower, toasted almond, capers, brown butter

SMOKED SHORT RIB 45

Sweet potato, brussel-apple-pomegranate relish

SEARED DUCK BREAST 37

Popcorn "grits", butternut squash, blood orange jus, frilly mustard

THE GRILL*

6oz FILET Niman Ranch, prime 65

10oz STRIP Creekstone, prime 48

14oz RIBEYE Niman Ranch, prime 56

12oz PORK TOMAHAWK Berkshire 38

Supplements

Shrimp 6

Bleu Cheese 4

Smoked Buttter 2

Shaved Truffle 12

Sauce Bordelaise 4

SIDES

PAN ROASTED BRUSSELS 7

Sorghum vinaigrette, shallot

SMASHED POTATOES 7

Beef fat, mornay, hotel spice

SMOKED MUSHROOMS 9

Celery root, sorrel, pecan gremolata

GRILLED BROCCOLINNI 8

Lemon, crispy cheese

MACARONI & CHEESE 8

Parmesan, gruyere

There's always room for dessert.

*consumption of raw or undercooked meats, fish, eggs or dairy may increase risk of foodborne illness