

HORS D'OEUVRES

CHEERS FOR THE TABLE 2 per person

a little liquid aperitif to get your night started

DEVILED EGGS 9

bacon jam, dill

STEAK TARTARE* 14

garlic aioli, good potato chips

SHRIMP COCKTAIL 16

old bay, Ryan's cocktail sauce

FRENCH ONION DIP 9

good potato chips

BREAD SERVICE 9

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

STARTERS

PATÉ EN CROUTE 10

pistachio, truffle, and wild mushroom pâté, frisée salad, very nice mustard

MUSSELS MARINIÈRE 15

white wine & tomato broth, dill, ciabatta, garlic spread

AUTUMN BISQUE 9

local apple, assorted squash

GREEN SALAD 9

apple, candied pecan, sorghum vinaigrette

WEDGE SALAD 13

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

SUPPER TIME

TAGLIATELLE 26

butchers ragu, bread crumb

GNUDI 24

sweet potato dumpling, hazelnut, calabrian chili, maitake & chanterelle mushroom, caramelized shallot

CRISPY CHICKEN BREAST 28

potato purée, 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

THE GRILL*

8oz BISON STRIP 49

dijon-cream, petite greens

10oz FLATIRON 39

porcini rub, bordelaise, cipollini jam

14oz RIBEYE 56

smoked butter, pearl onions

12oz PORK TOMAHAWK 38

berkshire, rosemary rub

Supplements

Shrimp 6

Bleu Cheese 4

Sauce Bordelaise 4

Oyster Mushrooms 5

SIDES

PAN ROASTED BRUSSELS 7

sorghum vinaigrette, shallot

SMASHED POTATOES 7

beef fat, mornay, hotel spice

OYSTER MUSHROOMS 9

smoked celery root, sorrel, pecan gremolata

GRILLED BROCCOLINI 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