

HORS D'OEUVRES

CHEERS FOR THE TABLE a little liquid aperitif to get your night started	2 per person
SHRIMP COCKTAIL old bay, Ryan's cocktail sauce	16
STEAK TARTARE * garlic aioli, good potato chips	14
FRENCH ONION DIP good potato chips	9
DEVILED EGGS bacon jam, dill	9
BREAD SERVICE 9-grain, ciabatta, maître de butter	9

SUPPER TIME

CRISPY CHICKEN BREAST potato purée, carrot, wild mushroom, sambal	28
SMOKED DUCK BREAST blackberry-cabernet reduction, chicories, savory grits	32
SEARED SALMON spinach gnocchi, english peas, shaved fennel	31
WHOLE TROUT cauliflower, almond, brown butter, capers	35

FROM THE GRILL

PORK PORTERHOUSE dijon cream, petite greens	32
10oz FLATIRON porcini rub, bordelaise, onion-shimeji jam	39
8oz FILET MIGNON béarnaise, arugula	52
55oz TOMAHAWK RIBEYE smoked butter, bone marrow & sorgham jus	130

STARTERS

BUTCHER BOARD chicken cheddar-wurst with apple butter octopus conserva with castelvetroano relish country pate with onion jam toast, mustard, pickles	19
CRISPY PORK BELLY chile verde, cilantro, lime, corn nuts	14
WEDGE SALAD buttermilk vinaigrette, nueskes bacon, cherry tomato, bay bleu cheese	13
VALLEY SALAD avocado, goat cheese, pistachio, pickled beet, green goddess vinaigrette	14

PASTA

BOLOGNESE RIGATONI boursin, bread crumb	28
PESTO STROZZAPRETI bbq mushroom, beet, pine nut	24

SIDES

ASPARAGUS peppercorn vinaigrette, cured egg yolk	7
SMASHED POTATOES mornay, hotel spice	7
OYSTER MUSHROOMS smoked celery root, pecan gremolata	9
MACARONI & CHEESE parmesan, gruyere	8

*There's always
room for dessert.*