



To Share

- Crab Fritters** \$18
roasted garlic and tarragon aioli, fines herbs
- Baked Feta** \$12
fried shallots, toasted pine nuts, grilled bread
- Shrimp Oreganata** \$16
jumbo shrimp, herb butter, garlic and herb breadcrumbs
- Fried Hen of the Woods** \$14
tempura maitake, black truffle aioli, pickled shallots
- Table Bread** \$7
spicy tomato sauce, salted ricotta cheese

Soups and Salads

- Crab Bisque** \$14
lump crab meat, extra virgin olive oil, chervil
- Soup Du Jour** \$10
seasonal rotation
- Winter Greens** \$10
spinach, kale, arugula, salted ricotta, toasted pine nuts, sherry vinaigrette
- Kale Ceasar** \$10
fried shallots, grana padano, marinated anchovy

Entrees

- Steak Frites** \$28
grilled flat iron, mustard seed "au poivre", truffle parmesan fries
- Chicken Milanese** \$24
maitake sherry cream sauce, grilled broccolini, stone ground grits
- Pan Roasted Salmon** \$26
spicy tomato orzo, wilted arugula, herb salad
- Burger Americano** \$18
two smash patties, american cheese, bacon mayonnaise, pickles

- "relax and stay a while..."

