



To Share

- Crab Fritters

roasted garlic and tarragon aioli, fines herbs

\$18
- Baked Feta

fried shallots, toasted pine nuts, grilled bread

\$12
- Shrimp Oreganata

jumbo shrimp, herb butter, garlic and herb breadcrumbs

\$16
- Fried Hen of the Woods

tempura maitake, black truffle aioli, pickled shallots

\$14
- Table Bread

spicy tomato sauce, salted ricotta cheese

\$7

Soups and Salads

- Crab Bisque

lump crab meat, extra virgin olive oil, chervil

\$14
- Soup Du Jour

seasonal rotation

\$10
- Winter Greens

spinach, kale, arugula, salted ricotta, toasted pine nuts, sherry vinaigrette

\$10
- Kale Ceasar

fried shallots, grana padano, marinated anchovy

\$10

Entrees

- Steak Frites

grilled flat iron, mustard seed "au pouver", truffle parmesan fries

\$28
- Chicken Milanese

maitake sherry cream sauce, grilled broccolini, stone ground grits

\$24
- Pan Roasted Salmon

spicy tomato orzo, wilted arugula, herb salad

\$26
- Burger Americano

two smash patties, american cheese, bacon mayonnaise, pickles

\$18

- "relax and stay a while..."

