



French Onion Soup au Gratin
a classic topped with gruyère \$10

Soup du Jour
chef's creation \$6

HORS D'OEUVRES

Shrimp & Crab Cakes
baja slaw, honey chipotle crema \$14

Grilled Focaccia Toast VT
honey lemon ricotta, kale, dried figs,
red pepper gastrique \$12

Autumn Hummus VT, NA
fried kale, cranberries,
red onion, pumpkin spiced pine nuts,
roasted butternut squash mascarpone, pita bread \$12

Parmigiano-Reggiano Frites GF, VT
fresh thyme, rosemary, truffle aioli \$9

Baked Burrata VT
tomato, mango chutney,
semolina bread \$12

Beef Tips Skillet
red wine mushroom ragout,
red onion, boursin cheese,
flat bread \$14

LES SALADES

Caesar 1924
romaine hearts, parmesan, garlic croutons,
classic creamy caesar dressing \$10
with grilled chicken \$16

Confit Duck Salad GF, DF
acorn squash, artisan mixed greens,
toasted pepitas, dried cranberries, grilled lemon,
maple bacon vinaigrette \$18

Beet Salad GF, VT, NA
beets, apples, crisp greens, pumpkin spiced pine nuts,
butternut squash mascarpone,
honey lemon white balsamic vinaigrette \$12

Cafe House Salad GF, DF, VT
mixed greens, tomato, bell pepper, cucumber,
lemon honey white balsamic vinaigrette \$8

ENTRÉES

Black Bean Burger VT
avocado, pepper jack cheese, fried onions, mango chutney, house bun \$14

Bourbon Pecan Pork Loin GF, NA
garlic broccolini, baked sweet potato, bacon, butternut squash mascarpone \$26

Roasted Acorn Squash VG
wild rice, kale, mushrooms, cauliflower puree, pumpkin seeds, cranberries, roasted red pepper sauce \$20

***Grilled New York Strip** GF
roasted broccolini, herb butter, pomme frites, truffle aioli \$34

Seafood Cioppino
branzino, shrimp, mussels, chickpeas, tomato
spicy seafood broth, focaccia \$30

Pan Roasted Statler Chicken GF
mushroom pilaf, cauliflower medley, red bell pepper gastrique \$22

Butternut Squash Ravioli NA, VT
kale, cranberries, spiced pine nuts, sweet potatoes, parmesan cheese, brown butter sage \$26

***Angus Beef Burger**
roasted bell pepper sauce, burrata, mushroom, fried onions, leaf lettuce, truffle aioli, house bun \$17

Pan Roasted Scallops GF
brussels sprouts, crab risotto, parmesan \$36

Confit Duck GF
wild greens, mango chutney, cauliflower pommes puree \$30

Mustard Herb Branzino GF
mushroom pilaf, kale, garlic blistered tomatoes \$37

***Duo Filet Tenderloins** GF
mushroom risotto, spinach, fried onions, bordelaise sauce \$38

Blackened Salmon GF, DF
lime, shrimp basmati rice, dried pineapple, scallions, mustard herb oil \$34

Roti de Boeuf Pasta
spinach, carrots, caramelized onions, gruyère cheese, garlic chive boursin cheese, pappardelle pasta \$26

DF- Dairy Free, GF -Gluten Free, VT -Vegetarian, VG- Vegan, NA- Nut Allergy

*A 20% gratuity will be added for parties of six or more
*Menu items made to order : Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for food borne illness, especially if you have certain medical conditions