



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

Soup du Jour
chef's creation \$6

HORS D'OEUVRES

Crab Cakes
baja slaw, honey chipotle crema \$14

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

Beef Tip Focaccia Toast VT
honey lemon ricotta, kale,
red pepper gastrique \$12

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

Layered Hummus Dip VT
feta cheese, cucumber, olives,
red onion, tomato, chickpeas, grilled pita \$12

LES SALADES

Caesar 1924
romaine hearts, parmesan, garlic croutons,
classic 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, toasted pine nuts, ricotta,
honey lemon white balsamic vinaigrette \$12

Cafe House Salad GF, DF, VT
mixed greens, tomato, bell pepper, cucumber,
honey lemon 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 broccoli, baked sweet potato, bacon \$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 broccoli, herb butter, pomme frites, truffle aioli \$34

Seafood Cioppino
branzino, shrimp, mussels, chickpeas, tomato
spicy tomato seafood broth, focaccia \$32

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

Portabella Mushroom Ravioli VT
spring asparagus, heirloom tomatoes, light mushroom garlic broth, manchego cheese \$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
wilted greens, mango chutney, cauliflower pommes puree \$30

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

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

Pan Seared Salmon GF
braised vegetable lentils, wilted greens, lemon caper tomato relish \$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