

## SMALL PLATES

House Made Guacamole <i>Artisan Tortilla Chips</i>	15
Margherita Flatbread Pizza <i>Fresh Mozzarella, Vine-Ripened Tomatoes, Fresh Basil</i>	16
Soda Dipped Fried Chicken <i>Siracha Honey, Sumac Yogurt Dipping Sauces</i>	16
Ahi Tuna Tartare* <i>Toast Points, Cucumber, Fresh Avocado</i>	16
Short Rib Blended Beef Sliders* <i>Arugula, Caramelized Onions, Chipotle Aioli, Artisan Brioche Bun</i>	17
Mediterranean Mezze Platter <i>Hummus, Babaganoosh, Olives, Carrots, Cucumbers, Naan Bread</i>	18
Prosciutto & Cheese Plate <i>Trio of Fine Cheeses, Shaved Prosciutto, Fig Cake, Bee Hive Honey Comb</i>	26
Crab Cakes <i>Arugula Salad, Mango Citrus Salsa</i>	26

## SANDWICHES & SOUP

House Made Chicken Noodle Soup	13
Tomato Bisque & Grilled 3 Cheese Sandwich	18
Grilled Chicken Sandwich <i>Fresh Avocado, Mozzarella, Onion Jam, Vine-Ripened Tomato, Arugula</i>	19
Turkey Club <i>Balthazar's Bakery Wheat Bread, Roasted Turkey, Bacon, Lettuce, Vine-Ripened Tomatoes, Fresh Avocado</i>	18
The Roger Short Rib Blended Signature Burger* <i>Lettuce, Vine-Ripened Tomatoes, Onion Jam, Crispy Bacon, Local Artisan Brioche Bun</i>	21

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

## SALADS

Add chicken/shrimp/salmon/steak	8/10/12/16
Chopped Salad <i>Cucumber, Avocado, Carrots, Haricot Verts, Tomatoes</i>	18
Arugula Salad <i>Heirloom Cherry Tomato, Parmesan Cheese, Fresh Avocado</i>	18
Cobb Salad <i>Avocado, Bacon, Blue Cheese, Tomato, Hard Boiled Egg</i>	18
Caesar Salad <i>White anchovies, house dressing, croutons, parmesan cheese</i>	18

## ENTREES

Tagliatelle Pasta with Bolognese Sauce <i>Minced Beef, Tomatoes, Garlic, Wine, Herbs</i>	20
Free Range Chicken Paillard <i>Roasted Seasonal Vegetables, Arugula Salad</i>	22
Blackened Salmon Filet* <i>Tri-Colored Quinoa, Seasonal Roasted Vegetables, Mango Citrus Salsa</i>	28
Creekstone Farms Skirt Steak* <i>Roasted Garlic Mash, Forest Wild Mushrooms, Herb Butter</i>	34
Shrimp Mac & Cheese <i>House Made Béchamel, Panko Bread Crumbs</i>	26

## SIDES

Fries	7
Garlic Mash	7
Tri-Colored Quinoa	7
Roasted Seasonal Vegetables	7

## DESSERT

Affogato	12
Molten Chocolate Cake <i>Vanilla Ice-cream, Raspberry Sauce, Wild Berries</i>	14
Milk & Cookies	14

## RED WINE

White Hart - Pinot Noir, Santa Lucia Highlands, 2016	G/B
Louis M Martini - Cabernet Sauvignon, Sonoma County, 2015	17/68
Franciscan Estate - Merlot, Napa Valley, 2014	18/72
Bucci Rosso - Montepulciano, Milan Italy, 2014	18/72
Silver Oak - Cabernet Sauvignon, Sonoma County, 2014	17/68
	160

## WHITE WINE

Domaine Jean-Paul Balland - Sancerre, Loire, France, 2017	G/B
Sonoma Cutrer - Chardonnay, Russian River Valley, 2017	17/68
Cuvee Silex - Vouvray, Vigneau Chervreau, 2017	18/72
Tesch - Riesling, St. Remigiusberg, Germany, 2012	17/68
Kerr - Sauvignon Blanc, Napa Valley, 2014	17/68
Ruffino - Pinot Grigio, Delle Venezie, Italy, 2017	16/64

## ROSE

Domaine Royal De-Jarras, Gris de Gris, 2017	G/B
Jean-Baptiste Adam - (Sparkling) Brut Rose, Alsace, France	15/60
	16/64

## SPARKLING

Ca' Furlan - Prosecco, Cuvee Beatrice	G/B
Moet & Chandon Imperial Brut, Champagne France, NV	17/68
Veuve Clicquot - Yellow Label Brut, Reims, France NV	110
Perrier Jouet, Grand Brut, Epernay, France NM (Split)	160
Louis Roederer - Cristal, Reims, France NM	20/50
	500

## BEERS

Stella (5.0%ABV)	8
Brooklyn Lager (5.2% ABV)	9
Lagunitas IPA (6.2% ABV)	9
Guinness Stout (4.2%ABV)	8

## CRAFT COCKTAILS

18

### Ransom Martini

Gin, Sweet Vermouth, Orange

### CruComber Martini

Tito's Vodka, Cucumber, Lemon

### La Firma

Diplomatico Rum, Lemon, Raspberry, Egg White

### Jalapeño Margarita

Tequila, Lime, Jalapeño

### Bourbon Sour

Bulliet Bourbon, Lemon, Ginger, Floral Bitters

### Winter Solstice

Rum, Pomegranate, Ginger, Cranberry, Lime