

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>Sriracha 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, Babaganooch, 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

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/salmon/steak	8/12/12
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

SIDES

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

DESSERT

Affogato <i>Brooklyn Roasting Company Espresso, Vanilla Ice-cream</i>	9
Molten Chocolate Cake <i>Vanilla Ice-cream, Raspberry Sauce, Wild Berries</i>	11
Milk & Cookies	9
Ice-cream or Seasonal Sorbet	

RED WINE

Complicated - Pinot Noir, Sonoma County, 2016	G/B
Louis M Martini - Cabernet Sauvignon, Sonoma County, 2016	18/68
Benziger - Merlot, Sonoma County, 2016	18/68
Dona Paula - Malbec, Mendoza, Argentina, 2017	17/65
	16/62

WHITE WINE

Domaine Jean-Paul Balland - Sancerre, Loire, France, 2017	G/B
Chateau Ste. Michelle - Chardonnay, Columbia Valley, WA, 2016	17/65
Mud House - Sauvignon Blanc, Marlborough, New Zealand 2017	17/65
Ruffino - Pinot Grigio, Delle Venezie, Italy, 2017	16/62
	16/62

ROSÉ WINE

Villa Riviera, Cotes de Provence, France 2017	G/B
	17/65

SPARKLING & CHAMPAGNE

Ca' Furlan - Prosecco, Cuvee Beatrice, Italy	G/B
Perrier-Jouet - Grand Brut, Epernay, France NM (Split)	16/62
Veuve Clicquot - Yellow Label Brut, Reims, France NV	20/50
Louis Roederer - Cristal, Reims, France NM	120
	500

BEERS

Stella (5.0%ABV)	9
Brooklyn Lager (5.2% ABV)	9
Lagunitas IPA (6.2% ABV)	9

CRAFT COCKTAILS

18

Ransom Martini

Gin, Sweet Vermouth, Orange

CruComber Martini

Vodka, Cucumber, Lemon

La Firma

Rum, Lemon, Raspberry, Egg White

Jalapeño Margarita

Tequila, Lime, Jalapeño

Bourbon Sour

Bourbon, Lemon, Ginger, Floral Bitters

Winter Solstice

Rum, Pomegranate, Ginger, Cranberry, Lime