



DINNER MENU

TO START

- FRIED ARTICHOKE HEARTS (v) lemon-garlic aioli | 10
- BURRATA, ARUGULA & SALSA VERDE (v, gfo) grilled bread | 14
- GRILLED CALAMARI (gf) potato, olives, arugula, lemon vinaigrette | 14
- TIN OF CRAB & BELUGA (gfo) jumbo lump crab, crème fraiche, lemon, black beluga lentils, brioche toast | 22
- TUNA TARTARE (gfo) ginger, jalapeno, avocado, wonton | 16
- BABY KALE SALAD (gfo) basil green goddess dressing, radish, carrots, sunflower seeds | 12
- GOLDEN GAZPACHO (vv, gf) avocado, grilled corn, cilantro garnish | 10

ENTREES

- NORWEGIAN SALMON panzanella salad, olive puree, chimichurri | 24
- POTATO CRUSTED TROUT brussels sprout leaves, golden raisins, pecans, lemon beurre blanc | 24
- BUFFALO MOZZARELLA RAVIOLONI (v) fresh tomato, basil, parmesan Half 12 | Full 24
- BAKED ZUCCHINI LASAGNA (v, gf) ricotta, mint, lemon zest, tomato | 18
- JENN'S CHICKEN POT PIE spinach, peas, carrots, mushrooms | 22
- PERUVIAN CHICKEN THIGHS (gf) avocado jalapeno- cilantro sauce, black beans | 24
- ZUCHINNI NOODLES WITH LAMB RAGU (gf) parmesan, parsley | 26
- GRILLED RIB EYE STEAK (gf) mushrooms, roasted potatoes, spinach, chimichurri | 38
- DRY AGED CHEESEBURGER (gfo) cheddar, lettuce, tomato, onion, brioche bun | 20
add sunny side egg 2 | add bacon 4 (choice of French fries or mixed greens)

TO SHARE

- SAUTEED BRUSSELS SPROUTS (gf) caramelized shallots, bacon | 10
- ROASTED BROCCOLI (gf) garlic, red pepper flakes | 9
- MACARONI & BLUE CHEESE (v) cavatappi, garlic bread crumbs | 10

v= vegetarian
vo= vegetarian option
vv= vegan
gf= gluten free
gfo= gluten free option

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

*Not all ingredients are listed on the menu. Please inform your server of food allergies