

STARTERS

Brussels Sprouts ^V \$16

Beet hummus - pickled onion - agave - lemon - sriracha - almonds

Baked Goat Cheese Dip ^{GFO +\$3, Veg} \$17

Roasted mushrooms - caramelized onion - truffle - walnut pesto - grilled bread

Burrata Flatbread \$18

Spring herb pesto - charred scallions - tomato confit - radish watercress salad - yuzu oil

Thai Mussels ^{GFO +\$3} \$18

Organic coconut milk - scallion - ginger - cilantro - lemongrass - grilled bread

Crispy Calamari \$18

Buttermilk battered - herbs & spices - Italian peppers - sweet chili dipping sauce

Steak Tartar \$18

Filet mignon - capers - olives - tomatoes - shallots - quinoa - watercress - parmesan

Buffalo Cauliflower \$16 ^{V GF}

Cauliflower wings - buffalo sauce - vegan blue cheese - crudite

Charcuterie

^{GFO +\$3}

Assorted meats and cheeses with grilled bread and accoutrements

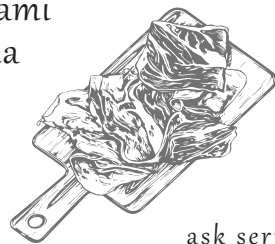
Cheeses



Rock Blue Cheddar
Drunken Goat
Truffle Pecorino
Manchego
Burrata

Meats

Wagyu Salami
Finocchiona
Prosciutto
Capicola
Bresaola



ask server for availability

All substitutions subject to charge.

A 20% Service fee will be added to parties of 8 or more

DINNER

SALAD

Caesar Salad ^{GFO}

Romaine - parmigiano - pickled onion - white anchovy - brioche croutons
half - \$9 | full - \$15

Quinoa Salad ^{GF, Veg} \$16

Chipotle lime - black garlic molasses - grilled avocado - black beans - onion - pepper - tomato - edamame - chevre

Apple Cheese Chive ^{GF, Veg}

Granny Smith apple - manchego - chive
half - \$10 | full \$16

Arugula & Beet Salad ^{GF, Veg} \$17

Campari marinated grapefruit - goat cheese crema - toasted pistachios - parsley & beet oil

SIDES & TOPPERS

Chicken	\$10	Verlasso Salmon*	\$12
Steak*	\$12	Cajun Shrimp	\$10
French Fries	\$11	Truffle Fries	\$14

SOUP

Green Gazpacho ^{GFO, Veg}

Apple - walnut - cucumber - fresh herbs
cup \$7 | bowl \$12

Tomato Soup ^{GFO, Veg}

Plum tomato - aromatics - chevre grilled cheese crouton
cup - \$5.50 | bowl \$9

ENTREES

Truffle Burger* ^{GFO +\$3} \$24 ^{Add truffle fries \$2}

Brioche bun - truffle aioli - peppered chevre - roasted mushrooms - caramelized onions - arugula - fries

Filet Mignon* \$54

Prime 6oz center cut - truffle smashed potatoes - seared greens - cabernet syrup - mushroom - onion - cambozola

Shrimp & Grits ^{GF} \$30

Cheddar - scallion - blackened shrimp - spinach - bacon - Cajun cream - crispy shallot

Bolognese Pappardelle ^{GFO +\$5} \$25

House-made pasta - plum tomato sauce - beef - pork - aromatics - parmigiano - garlic toast points

Chreime ^{GFO +\$3} \$36

Spiced tomato broth - garlic naan - shrimp - mussels - clams - salmon - lemon

Brick Chicken \$28

Yogurt - cucumber - tomato - mint - scallion rice cake - Korean chili flake

Chicken Confit ^{GF} \$35

Potato puree - rainbow carrots - garlic seared greens - truffle madeira jus - tarragon oil

Verlasso Salmon* \$34

Baby shiitake mushrooms - ginger - garlic - cilantro - tarragon - baby bok choy - crispy sushi rice cake

Steak Frites* ^{GFO +\$3} \$32

Prime 8oz Hanger Steak - arugula - tomato - green peppercorn brandy - truffle fries

Quinoa Burger ^{Veg} \$21

Beets - garbanzo beans - onion - lemon - tomato - pickled onion - giardiniera - french fries ^{Add truffle fries \$2}

Plant Based "Scallops" ^V \$32

King oyster mushroom - avocado mousse - vegan bacon - cashew parmesan - lemon quinoa fritters - micro greens

Our classically trained, award winning Chef focuses on ties to community, uses organic and locally - sourced ingredients to emphasize mirrored seasonality to bring vibrant flavors to the plate and palate.

V - vegan / Veg - vegetarian / GF - gluten free / GFO - gluten free option available

*These menu items may contain raw or undercooked ingredients. We serve the freshest products possible, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions