



## TO SHARE

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### Burrata 15

*Murray's Burrata, Beet Carpaccio, Almonds*

### Blistered Carrots 13

*Lemon Tahini, Pomegranate Seeds, Pistachios*

### Housemade Guacamole & Chips 10

### Crispy Herb Calamari 12

*With Grilled Tomato Sauce*

## APPETIZERS

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### Wild Mushroom Ravioli

(app/entrée) 13/20

*Roasted Red Peppers, Swiss Chard,  
Sage Brown Butter, Ricotta, Pine Nuts*

### Lobster & Crab Cakes 14

*Seaweed & Vegetable Salad,  
Thai Curry Coconut Sauce*

### Tuna Tartare\* 13

*Ginger Cured Vegetables, Avocado,  
Lemon/Lime Vinaigrette*

## SALADS (app/entree with chicken or shrimp)

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### Kale Salad 13/21

*Delicata Squash, Apples, Dried Cranberries,  
Pumpkin Seeds, Goat Cheese,  
Cider & Orange Vinaigrette*

### Endive Salad 13/21

*Bacon, Pears, Stilton, Red Onion,  
Port & Walnut Dressing*

### Chopped Salad 12/20

*Turnips, Jicama, Beets, Roasted Onions, Carrots,  
Celery, Apples, Fennel, Yellow Peppers, Enokis,  
Mesclun, Quail Egg, Ginger Shallot Vinaigrette*

## SANDWICHES

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### Lamb Sliders\* 15

*Onion Rings, Pickled Vegetables, Lemon Aioli*

### Veggie Burger 15

*Housemade Patty: Lentils, Nuts, Veggies.  
Served with Mesclun Salad.*

### Grilled Sirloin Burger\* 15

*Cheddar, French Fries, Barrel Aged Pickle*

# DINNER

## MAIN COURSES

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### Mixed Grain Bowl 16

*With Grilled Chicken Breast 23*

*Freekeh, Quinoa, Wild Rice, Barley,  
Warm Vegetable Medley, Walnuts,  
Lime Curry Labneh*

### Pumpkin Seed Crusted Salmon\* 25

*Spiced Couscous, Dried Fruit & Vegetable Relish,  
Orange Mustard Sauce*

### Coriander Crusted Yellowfin Tuna\* 26

*Coconut Rice, Carrots & Shiitakes, Wakame,  
Citrus Soy Sauce*

### Herb Crusted Rack of Lamb\* 34

*Brussels Sprouts with Bacon,  
Potato & Leek Galette, Rosemary Au Jus*

### Vegetable Tagine 16 (vegan, gluten free)

*With Grilled Chicken Breast 23*

*Eggplant, Chickpeas, Peppers, Tomatoes, Olives,  
Dried Apricots, Cashews, Herb Jasmin Rice*

### Spice Rubbed Duck Breast\* 24

*Egg Noodles with Carrots, Zucchini, Scallions,  
Cilantro Kumquat Relish, Tamarind Sauce*

### Filet Mignon Au Poivre\* 34

*Steak Cut Potatoes, Spicy Mustard,  
Bourbon Au Jus*

### Za'atar Crusted Sea Scallops 26

*Glazed Carrots, Spaghetti Squash,  
Red Pepper Tahini*

### Roasted Free Range

### Chicken Breast 23

*Wilted Swiss Chard, Cheesy Polenta,  
Apple & Raisin Chutney, Brown Thyme Au Jus*

## SIDES \$ 7

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~Sautéed Spinach ~ Mesclun Green Salad

~French Fries ~Onion Rings

~Cauliflower Mash

~Brussels Sprouts with Lardons

~Roasted Delicata Squash

*Please let us know if you have any allergies or dietary restrictions. There is a \$2 charge to split items.*

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