



TO SHARE

Burrata 15

Murray's Burrata, Beet Carpaccio, Almonds

Blistered Carrots 13

Tahini, Pomegranate Seeds, Pistachios

Garden Patch Crudit  10

Local Veggies, Homemade Hummus,

Chili Oil, Crunchy Chickpeas

Housemade Guacamole & Chips 10

Crispy Herb Calamari 12

With Grilled Tomato Sauce

APPETIZERS

Pappardelle Pasta

(app/entr e) 14/21

Sage, Brown Butter, Butternut Squash

Chanterelles, Crispy Kale, Shaved Manchego

Lobster & Crab Cakes 14

Seaweed Salad, Thai Curry Coconut Sauce

Tuna Tartare* 13

Ginger Cured Vegetables, Avocado, Citrus

SALADS (app/entree with chicken or shrimp)

Organic Kale Salad 13/21

Delicata Squash, Pepitas, Apples, Dried

Cranberries, Crumbled Feta, Cider Vinaigrette

Endive Salad 13/21

Bacon, Pears, Stilton, Red Onion,

Port & Walnut Dressing

Chopped Salad 12/20

Turnip, Jicama, Beet, Roasted Onion, Carrot,

Celery, Apple, Fennel, Bell Pepper, Enoki,

Mesclun, Quail Egg, Ginger Vinaigrette

SANDWICHES

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

Mixed Grain Bowl 17

With Grilled Chicken Breast 24

Freekeh, Quinoa, Wild Rice, Barley,

Roasted Vegetables, Swiss Chard,

Walnuts, Lime Labne

Spice Crusted Salmon* 26

Roasted Spaghetti Squash, Jerusalem

Artichokes, Kaffir Lime Beurre Blanc

Citrus Seared Tuna* 27

Heirloom Beluga Lentils, Roasted Carrots,

Red Pepper Tahini Sauce

Herb Crusted Rack of Lamb* 35

Roasted Brussels Sprouts,

Potato & Leek Galette, Rosemary Au Jus

Vegetable Tagine 17 (vegan, gluten free)

With Grilled Chicken Breast 24

Eggplant, Chickpeas, Peppers, Tomatoes,

Olives, Dried Apricots, Cashews,

Herb Jasmine Rice

Five Spice Rubbed Duck Breast* 25

Braised Red Cabbage & Apples,

Herb Roasted Fingerling Potatoes,

Grand Marnier Au Jus

Filet Mignon Au Poivre* 35

Steak Cut Potatoes, Spicy Mustard,

Bourbon Au Jus

Fennel Crusted Sea Scallops 27

Roasted Salsify, Celeriac Puree, Orange Miso

Roasted Free Range Chicken Breast 25

Wilted Swiss Chard, Green Flageolet Beans,

Dried Chili & Nut Sauce

SIDES \$7

~Saut ed Spinach ~ Mesclun Green Salad

~French Fries ~Onion Rings

~Charred Cauliflower with Raisins & Almonds

~Roasted Brussels Sprouts ~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*