

## APPETIZERS

<b>Crispy Brussels Sprout Tacos</b> N	14
WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA GRILLED CORN TORTILLA	
<b>Drumlin Farm Baby Beets</b> V/G	10
GREEK FETA, TOASTED PISTACHIOS, MINT, BALSAMIC	
<b>Soup of the Day</b>	6
<b>Today's Special Salad</b> V/G	12
ADD A GRILLED CHICKEN BREAST +7	
<b>Confit Mushroom Pâté</b> V	13
WALNUTS, SHERRY, CROSTINI	

## ENTREES

<b>Fish of the Day</b>	MKT
ASK SERVER FOR TODAY'S SELECTION	
<b>Hamburger Salad*</b> G/N	18
WAGYU BEEF PATTY, GREENS, MARINATED BEETS, AVOCADO, FARMER'S CHEESE CABERNET VINAIGRETTE	
<b>Soup, Salad &amp; a Popover</b>	16
<b>Autumn Chicken Salad*</b> G	17
GREENS, SLICED APPLE, VERMONT GOAT CHEESE, TOASTED ALMONDS ROSÉ VINAIGRETTE	
<b>Tagliatelle*</b> N	17
CHICKEN TENDERLOIN, MUSHROOMS, MARSALA REDUCTION, THYME PARMESAN CHEESE	
<b>Grilled Wagyu Beef Burger*</b> N	18
GRIDDLED BRIOCHE, AGED CHEDDAR, HAND CUT FRIES	

## DESSERTS

<b>S'more Tart</b> N	10	<b>Rustic Apple Tart</b> N/V	10
MILK CHOCOLATE GANACHE, MARSHMALLOW		VANILLA BEAN ICE CREAM	
<b>Orange-Macerated Mission Figs</b> G/V	10	<b>Baked-to-Order Chocolate Pudding</b> N/V	10
RICOTTA, COCOA SYRUP, MACARON SHELL		RASPBERRY CREME FRAICHE ICE CREAM	

## Basket of Popovers V/N

HOUSE-MADE JAM, BUTTER  
WHILE THEY LAST  
10

## VEGETARIAN SMALL PLATES

**Fried Cauliflower** V/G  
TAHINI LABNEH, DUKKAH, LEMON  
12

**Charred Broccoli**  
V/G/N  
HARISSA VINAIGRETTE  
SHAVED MANCHEGO  
12

**Crispy Brussels Sprouts**  
V/G/N  
AGED CHEDDAR AIOLI  
TOGARASHI, CHIVES  
13

**Grilled Butternut Squash**  
V/G  
WALNUT ROMESCO  
CRUSHED WALNUTS  
FARMERS CHEESE  
11

*\*Dietary restrictions key: V- vegetarian, G- gluten free, D- dairy free, N- nut free. For cross-contamination information please see your server.*

*Before placing your order please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions. 10.10.17*