

F A R E

SHAREABLES

ARTISANAL CHEESE & CHARCUTERIE BOARD \$18 ^{GF}

SELECTION OF SEASONAL CURED MEATS, ARTISANAL CHEESES WITH ACCOUTREMENTS

*PUMPKIN LAMB CHOPS \$16 ^{GF}

CUCUMBER SALAD, MINT, BALSAMIC GLAZE

*AHI TUNA TARTARE \$16

WONTON TACO, WASABI VINAIGRETTE, PICKLED ONION, MANGO

SMOKED TROUT DIP \$15

GARLIC CROSTINI, BERMUDA ONION JAM

THAI CHICKEN WINGS \$13 ^{GF}

KIMCHI, PEANUT SAUCE

ROASTED RED PEPPER HUMMUS \$12 ^V

FETA, OLIVE TAPENADE, CRUDITE, PITA

MARINATED OLIVES \$6 ^V

PIPARRA PEPPERS, ORANGE, ROSEMARY

SOUPS

FRENCH ONION SOUP \$10

BUTTER CROUTONS, GRUYÈRE

CHEF'S SOUP DU JOUR \$10

CHEF'S DAILY CREATION OF SEASONAL SOUP

SALADS

*BLACK & BLUE \$18

GRILLED STEAK, ROMAINE, EGG, FRAZZLED ONION, CHERRY TOMATOES, CELERY, MAYTAG DRESSING

BEET & RICOTTA \$12 ^{GF}

ROASTED & PICKLED BEETS, ARUGULA, LEMON VINAIGRETTE DRESSING

BABY ICEBERG WEDGE \$12 ^{GF}

CANDIED BACON, POINT REYES BLUE, ASIAN PEAR, OVEN ROASTED TOMATOES, SPICED WALNUT, GREEN GODDESS DRESSING

CLASSIC CAESAR \$11

ROMAINE, EGG, ANCHOVY, PARMESAN

ENTRÉES

*PAN SEARED ALAMOSA BASS \$30 ^{GF}

FARRO RISOTTO, WINTER VEGETABLES, LEMON BEURRE BLANC

*MAPLE GLAZED SKUNA BAY SALMON \$32

PUMPKIN GNOCCHI, CRANBERRIES, BACON, BRUSSEL SPROUTS, SAGE BROWN BUTTER CREAM

*ANGUS BEEF NEW YORK STRIP \$40 ^{GF}

POTATOES LYONNAISE, GRILLED CARROTS, HERB BUTTER

BRAISED BEEF SHORT RIB \$34 ^{GF}

CARAMELIZED BABY ROOT VEGETABLES, GOAT CHEESE POLENTA, MADEIRA GLACÉ

POLLO MARSALA \$28 ^{GF}

SMASHED RED POTATOES, HARICOT VERT, MUSHROOMS, MARSALA SAUCE

CRISPY SKIN DUCK BREAST \$32 ^{GF}

DUCK CONFIT, WILD RICE, CELERY ROOT PURÉE, WILD MUSHROOMS, CHERRY-PORT GASTRIQUE

*FIRE BURGER \$18

BACON, AGED CHEDDAR, LETTUCE, TOMATO, HOUSE PICKLES, SPICY MAYO, BRIOCHE BUN

TAGLIATELLE AUX FINES HERBES \$22 ^V

ASPARAGUS, PEAS, HERB BUTTER, TRUFFLE, PARMIGIANO REGGIANO

ADD CHICKEN - \$8

ENTRÉE SPLIT PLATE CHARGE \$4

V: VEGETARIAN GF: GLUTEN FREE

20% GRATUITY WILL BE ADDED
FOR PARTIES OF 6 OR MORE

SIDES

LUIGI FRIES \$8 ^{GF V}

OREGANO, GARLIC, PARMESAN, SUN DRIED TOMATO AIOLI

GRILLED CARROTS \$8 ^{GF V}

BEURRE FONDUE

MAC & CHEESE \$12 ^V

AGED CHEDDAR, TUBETTI PASTA

ROASTED SEASONAL MUSHROOMS \$8 ^{GF V}

HERB BUTTER

CREAMY POLENTA \$8 ^{GF V}

CHÈVRE, RED PEPPER

FARRO RISOTTO \$8 ^{GF V}

WINTER VEGETABLES