

## starters

### soup

san marzano tomato or today's selection . 5

### baked brie

apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers . 12

### bruschetta

drunken goat cheese, red pepper jam and shredded prosciutto . 8

### caprese

basil-marinated fresh mozzarella, grape tomatoes, olive oil, pine nuts, balsamic reduction and grilled baguette . 11

### grilled cheese crostini

classic reserve cheddar crostini and san marzano tomato soup . 9

### \*argentinean grilled hanger steak

chimichurri marinade, avocado-sheep feta puree, and roasted red pepper coulis . 11

### meze plate

artichoke parmesan, red pepper hummus, kalamata tapenade and feta walnut spreads  
toasted almonds, crackers and flatbread  
two spreads . 7 three spreads . 9 four spreads . 11

### calamari

lightly battered, cilantro garlic sauce . 9

### sautéed prawns

fresh tomatoes, lemon thyme butter sauce and herb oil . 12

### crab cakes

dungeness crab, fennel slaw and red pepper tartar sauce . 13

### bacon wrapped scallops

mixed greens and blackberry demi-glace . 13

### warm bucheron goat cheese

dried cranberries, fireweed honey and lemon thyme . 11

**cheese flight selection of artisan and imported cheeses** . last page

## salad

add grilled chicken . half 2/full 3

add prawns or marinated flank steak\* . half 4/full 6

add grilled salmon or crab cake . 7

### purple chopped

romaine hearts, bacon, avocado, garbanzos, roasted red bell pepper, blue cheese, red onion and balsamic vinaigrette . half 9/full 12

### goat cheese and roasted pepper

mixed greens, laura chenel chèvre, roasted red peppers, pine nuts and balsamic vinaigrette . half 8/full 11

### baby spinach

sheep's feta, grape tomatoes, shaved red onions, chick peas, toasted almonds and sun-dried tomato vinaigrette . half 8/full 11

### apple, walnut and stilton

mixed greens, stilton cheese, seasonal apples, candied walnuts and champagne vinaigrette . half 9/full 12

### cranberry chicken

grilled chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmesan and cranberry dijon vinaigrette . half 10/full 13

### duck confit and fig

mixed greens, laura chenel chevre, pine nuts and red wine honey vinaigrette . half 9/full 12

### \*caesar

romaine hearts, shaved parmigiano-reggiano, torn bread croutons and caesar dressing . half 8/full 11

**sandwich**

side mixed greens with sun-dried tomato vinaigrette  
substitute sweet potato fries . 4  
substitute san marzano tomato or soup of the day . 4

**blta**

thickly cut crisp bacon, greens, tomato, avocado and red pepper mayo . 10

**grilled chicken**

bacon, provolone, avocado, shaved red onion and roasted garlic chive aioli . 11

**\*grilled flank**

cheddar cheese, lettuce, tomato, shaved red onion, and red pepper mayo . 12

**vegetarian**

grilled portobello mushroom, fresh mozzarella, avocado, tomatoes and  
baba ghanouj on focaccia . 11

**house roasted turkey and havarti**

crisp bacon and red pepper mayo . 12

**meatloaf**

provolone, tomato, red onion, mayo and stone ground mustard . 11

**barbeque pork**

braised pork, chipotle barbeque sauce, house made brioche bun,  
slaw and sweet potato fries . 11

**grilled wild salmon**

watercress, red pepper jam and whole grain mustard aioli . 13

**\*burger**

house made brioche bun, charmoula aioli, butter lettuce, tomato, avocado  
and sweet potato fries . 13  
add... bacon, feta, sharp cheddar and/or maytag blue cheese . 2 each

**pizza**

**bianca**

fontina, mozzarella, ricotta, roasted garlic purée and wild oregano . 11

**margherita**

fresh mozzarella, tomato sauce and fresh basil . 11

**chicken**

white balsamic marinated chicken, shaved red onion, avocado, cilantro  
and tomato sauce . 12

**greek**

salami, pepperoncini, feta, mozzarella, sun-dried tomato pesto and  
wild oregano . 12

**goat cheese and braised mushroom**

arugula, lara chenal chèvre, mozzarella, parmigiano-reggiano and  
garlic olive oil . 13

**pepperoni and mushroom**

mozzarella and tomato sauce . 10

**mediterranean**

mozzarella, feta, kalamata olives, spinach, tomato, mushrooms and  
roasted garlic spread . 11

**italian sausage**

lara chenal chèvre, mozzarella, tomato, kalamata olives, caramelized onions  
and olive oil . 11

**gorgonzola fig**

caramelized onions, walnuts, garlic olive oil and fresh rosemary . 11

**pasta**

add chicken . 3  
add prawns . 6

**gorgonzola and pancetta**

pennini, walnuts, roasted red peppers, scallions and gorgonzola cream sauce . 17

**lobster baked mac and cheese**

campanelle noodles and lobster baked in a creamy gruyère sauce . 22

**basil pesto**

pennini, kalamata olives, fresh tomatoes and pine nuts . 17

**wild boar bolognese**

papardelle noodles and parmigiano-reggiano . 18

**three cheese ravioli**

fresh corn, sun-dried tomatoes, baby zucchini and tomato cream . 15

**entree** . available after 4 pm

add small mixed green salad . 4

**grilled king salmon**

basil pesto risotto, italian salsa verde and 10 year old balsamic . 27

**chicken marsala**

garlic mashed potatoes, sautéed green beans and marsala mushroom sauce . 17

**seared duck breast**

le puy lentils, pancetta and port-cherry compote . 22

**meatloaf**

garlic mashed potatoes, sautéed green beans and mushroom gravy . 17

**pan roasted pork tenderloin**

gorgonzola potato gratin, wilted spinach, roasted peaches and white wine demiglace . 19

**\*seared ahi tuna**

porcini crust, broccolini, mushroom cannelloni, aged balsamic and chile oil . 24

**\*grilled top sirloin**

garlic mashed potatoes, spring vegetable ragout and madeira demi-glace . 27

**sides**

**yukon gold mashed potatoes.** 5

butter and gorgonzola cheese

**spring vegetable ragout** . 5

**gorgonzola potato gratin** . 5

**sautéed haricot vert**

butter, shallots and toasted almonds . 5

## beverages

**coke, diet coke, sprite, iced tea, lemonade and cranberry juice** . 2.50

**virgil's root beer** . 4

**san pellegrino** (750ml) . 5

**french press coffee** caffè vita queen city blend • 2 cup 3.50 • 4 cup 5.00

**espresso** . 2.50

**cappuccino and latte** . 4

**dry soda** . 4

refined flavor, lightly sweet and all natural

**lemongrass**

**kumquat**

**rhubarb**

**lavender**

**mighty leaf tea** . 3.25

whole-leaf tea pouches

**black**

more caffeine than green, white or tisanes

**organic breakfast**

a premium black tea from India, aromatic and brisk

**earl grey organic**

elegant black tea with smoky citrus notes of bergamot fruit

**bombay chai**

mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove

**white**

rare tiny buds and tender leaves, low in caffeine

**white orchard**

refreshing fruits of melon and peach

**green**

floral or grassy flavors, low in caffeine

**mountain spring jasmine**

gently piquant with a natural perfume scent

**green tea tropical**

soothing and refreshing with hints of guava, pineapple and strawberry

**tisanes**

caffeine-free, herb and fruit blends

**chamomile citrus**

blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing

**organic mint mélange**

soothing herbal infusion of peppermint and spearmint

**ginger twist**

a powerful anti-oxidant, blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice

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we do not accept personal checks, we apologize for any inconvenience.  
parties of 6 or more require one check with 18% gratuity added.

## cheese and wine flights

we suggest a minimum of 3 items (includes both tasting bar and cheese menu)

### optional adders:

3oz wine pairing . 5  
membrillo quince paste . 2  
marcona almonds . 2  
marinated olives . 2

### bleu cheeses

#### cashel blue . cow's milk . ireland . 5

wine - pedro ximenez 'solera reserva san emilio'. jerez, spain. nv

#### rogue smokey blue . cow's milk (raw) . united states . 5

wine - domaine pietri-geraud 'cuvée méditerranée'. banyuls, france . 00

#### fourme d'ambert, hervé mons . cow's milk (raw) . france . 4

wine - domaine pichot 'le peu de la moriette'. france . 06

#### bleu d'auvergne 'terre des volcans' . cow's milk (raw) . france . 3

wine - o.s. winery red wine . columbia valley, washington . 06

### rich and creamy cheeses

#### l'édél de cléron coupe . cow's milk . france . 5

wine - martin ray 'angeline' pinot noir . sonoma and mendocino county, california . 07

#### camembert 'le pommier', hervé mons . cow's milk . 4

wine - cascina santuario . moscato d'asti, italy. 08

#### humboldt fog . goat's milk . united states . 5

wine - dopff & irion pinot blanc . alsace, france . 06

#### seastack, mt. townsend creamery . cow's milk . united states . 6

wine - s.a. prüm 'essence'. mosel-saar-ruwer, germany . 06

#### fromager d'affinois pepper . cow's milk and cream . france . 3

wine - ogier 'heritages' côtes du rhone, france . 04

#### délice de bourgogne . cow's milk . france . 5

wine - albert bichot. bourgogne, france. 07

### aged and musty cheeses

#### clochette . goat's milk . france . 4

wine - kyra chenin blanc. columbia valley, wa . 08

#### tronchon mini . cow, sheep and goat's milk . spain . 6

wine - gaston riviere pineau français ler . pineau des charentes, france . nv

#### grand pont l'évêque . cow's milk . france . 5

wine - château lagarosse. côtes de bordeaux, france . 05

#### morbier, hervé mons . cow's milk (raw) . france . 5

wine - domaine de la seigneurie cabernet franc . saumur-champigny. 06

#### balarina . goat's milk . netherlands . 4

wine - mil piedras malbec . mendoza, argentina . 07

### dry and nutty cheeses

#### gran queso . cow's milk . united states . 4

wine - winter's hill pinot gris . dundee hills, oregon . 07

#### ewephoria . sheep's milk . netherlands . 5

wine - unus garnacha. calatayud, spain. 07

#### pecorino sardo gran cru . sheep's milk . italy . 4

wine - il muretto riserva. chianti, italy. 05

#### mimolette . cow's milk (raw) . france . 5

wine - rayun cabernet sauvignon . rapel valley, chile . 08

#### chèvre noir goat cheddar . goat's milk . canada . 6

wine - three rivers winery merlot . columbia valley, washington . 07