

Cheese & Wine

Each cheese is paired with an individual accompaniment, as well as an optional wine pairing. Create your own flight by ordering multiple selections. *Optional 3oz Wine Pairings \$5 each*

FROMAGER D’AFFINOIS PEPPER, COW’S MILK & CREAM *with pear mostarda* · 6

Wine: Familia Solana . Toro, Spain ‘09

BARELY BUZZED, COW’S MILK *with wildflower honey* · 7

Wine: Trentadue ‘La Storia’ Petite Sirah . Alexander Valley, California ‘09

CAVEMAN BLUE, RAW COW’S MILK *with fig jam* · 7

Wine: Rigal Fiefs Les D’Anglars Malbec . Cahors, France ‘09

ROQUEFORT COCCINELLE, RAW SHEEP’S MILK *with toasted hazelnuts* · 6

Wine: Valckenberg Gewürztraminer . Pfalz, Germany ‘11

ST. AGUR, COW’S MILK *with clover honey* · 6

Wine: Tempus Cellars Riesling . Evergreen Vineyard, Columbia Valley, Washington ‘11

CABOT ‘CLOTHBOUND’ CHEDDAR, COW’S MILK *with marcona almond brittle* · 7

Wine: La Font du Vent ‘Les Promesses’ . Côtes-du-Rhône, France ‘09

HUMBOLDT FOG, GOAT’S MILK *with quince paste* · 7

Wine: Château de la Roche Sauvignon Blanc . Loire Valley, France ‘09

DÉLICE DE BOURGOGNE, COW’S MILK & CREAM *with pomegranate molasses* · 7

Wine: Paoletti ‘Bella Novello’ Cabernet . Napa Valley, California ‘09

CHÈVRE NOIR GOAT CHEDDAR, GOAT’S MILK *with ice wine vinegar* · 7

Wine: Château Haut-Mayne . Graves, France ‘09

PECORINO SARDO GRAN CRU, SHEEP’S MILK *with a drizzle of saba* · 6

Wine: Borgo Scopeto . Chianti Classico ‘07

EWEPHORIA, SHEEP’S MILK *with viognier-poached apricots* · 7

Wine: La Caña Albariño . Rías Baixas, Spain ‘10

CHEF’S CHEESE FLIGHT

*a selection of three cheeses with paired accompaniments.
ask your server for today’s selections · \$18 / \$33 with wine pairings*

Tastes

A selection of bites. *Add optional 3oz wine pairings · \$5 each*

GORGONZOLA STUFFED DATES *pine nuts and saba · 6*

Wine: Moda Talamonti . Montepulciano D'Abruzzo, Italy '08

***HALIBUT CEVICHE** *avocado, cucumber, tomato, cilantro and lime juice · 8*

Wine: La Caña Albariño . Rías Biaxas, Spain '10

SHAVED ASPARAGUS SALAD *meyer lemon, brioche croutons, parmigiano-reggiano and asparagus purée · 6*

Wine: Château de la Roche Sauvignon Blanc . Loire Valley, France '09

SERRANO HAM & GOAT CHEESE ARANCINI *with pequillo pepper aioli and basil oil · 6*

Wine: Pewsey Vale Riesling . Eden Valley, South Australia '10

PAN SEARED SCALLOP *arugula pesto, grilled shallots and roasted beets · 6*

Wine: Botani Moscatel Seco . Málaga, Spain '09

LAMB & PANCETTA MEATBALLS *san marzano tomato sauce and pecorino sardo · 6*

Wine: La Font du Vent 'Les Promesses' . Côtes-du-Rhône, France '09

HOUSEMADE SPREADS *artichoke hazelnut, edamame hummus, kalamata tapenade and feta walnut served with crackers and flatbread · 3.5 each*

Wine: Ask your server for our pairing selections

Starters

BRUSCHETTA *pomodorraccio tomatoes, fresh mozzarella, basil, olive oil and 10 year old balsamic · 11*

MEDITERRANEAN STEAMED MUSSELS *calabrese sausage, fennel, tomatoes, vermouth and grilled bread · 13*

WARM BUCHERON GOAT CHEESE *dried cranberries, wildflower honey and lemon thyme · 11*

SAUTÉED PRAWNS AND SHOESTRING FRITES *marinated black tiger prawns, shoestring fries and garlic-herb butter sauce · 13*

DUNGENESS CRAB CAKES *red pepper remoulade, frisée and beet salad · 15*

***GRILLED BEEF TENDERLOIN SKEWERS** *crimini mushrooms and red wine-mushroom glaze · 13*

CALAMARI *lightly battered, moroccan tomato aioli · 11*

BAKED BRIE *apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers · 14*

Soups & Salads

TOMATO SOUP *san marzano tomato* · 6

DAILY SOUP *today's preparation* · market price

add pulled chicken · 4 / **prawns or marinated flank steak** · 6 / **grilled wild coho salmon** · 9

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

APPLE, WALNUT AND STILTON *mixed greens, stilton cheese, seasonal apples, candied walnuts and champagne vinaigrette* · half 9/full 12

GREEK *marinated artichokes, english cucumbers, grape tomatoes, chickpeas, mixed olives, shaved red onion, mama lil's peppers, greek feta, olive oil and 10 year old balsamic* · half 10/full 13

ROASTED BEETS *mixed greens, laura chenel chèvre, orange segments, toasted pistachios and orange-balsamic vinaigrette* · half 9/full 12

***CAESAR** *romaine hearts, grated grana padano, torn bread croutons, shaved parmigiano-reggiano and caesar dressing* · half 8/full 11

CRANBERRY CHICKEN *grilled chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano and cranberry-dijon vinaigrette* · half 10/full 13

Sandwich

Served with a choice of mixed green salad or shoestring fries.

Substitute sweet potato fries, side *caesar salad or cup of tomato soup · 4

BLTA *thickly cut crisp bacon, greens, tomato, avocado and red pepper mayo* · 12

GRILLED CHICKEN *bacon, provolone, avocado, shaved red onion and roasted garlic-chive spread* · 13

VEGETARIAN *grilled portobello mushroom, pomodoraccio tomato spread, basil pistou, daikon sprouts and mozzarella* · 13

***FLANK STEAK** *caramelized onions, gorgonzola cheese and fig aioli* · 13

HOUSE ROASTED TURKEY AND HAVARTI *crisp bacon and red pepper mayo* · 12

GRILLED WILD SALMON *tomato, english cucumber and house tartar* · 14

***LAMB BURGER** *harissa yogurt, cucumber and green leaf lettuce* · 14 / **add bacon, sheep's feta or maytag bleu cheese** · 2 ea

Pizza

PANCETTA AND ARTICHOKE *goat cheese, confit sweet onion, preserved meyer lemon, black pepper and extra virgin olive oil* · 13

HOUSEMADE CALABRESE SAUSAGE *shaved fennel, mama lil's peppers, torn fresh mozzarella and crushed fennel pollen* · 13

MARGHERITA *torn san marzano tomatoes, fresh mozzarella, basil and monti iblei olive oil* · 12

FOUR CHEESE *gorgonzola, fontina val d'aosta, smoked provolone, parmigiano-reggiano, garlic oil and basil* · 12

GORGONZOLA AND FIG *caramelized onions, red wine poached figs, toasted walnuts, fresh rosemary and garlic oil* · 13

ARTISAN MEAT *molinari pepperoni, prosciutto, soppressata, mozzarella and tomato sauce* · 13

*According to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions.

Pastas

GORGONZOLA AND PANCETTA *orecchiette, fresh red bell pepper, scallions, walnuts and gorgonzola cream sauce · 18 / add pulled chicken · 4 or sautéed prawns · 6*

SEARED SCALLOPS *linguine, baby artichokes, pomodoraccio tomatoes, wilted arugula and garlic-white wine butter sauce · 25*

CREAMY BASIL PESTO *linguine, pomodoraccio tomatoes, pine nuts, lemon zest and parmigiano-reggiano · 18 / add pulled chicken · 4 or sautéed prawns · 6*

WILD BOAR BOLOGNESE *pappardelle and parmesan · 22*

SPRING PEA AND RICOTTA RAVIOLI *san marzano tomato sauce, arugula, tomato, fennel and corn salad · 18*

MAINE LOBSTER BAKED MAC AND CHEESE *campanelle, maine lobster, creamy gruyère sauce and fried carrots · 27*

Entrée

PAN SEARED KING SALMON *panzanella salad with arugula, roasted tomatoes and grilled bread, artichoke barigoule, basil cream sauce and candied lemon zest · 31*

PAN SEARED PORK TENDERLOIN *roasted beets, fennel, farro and orange gastrique · 22*

FREE-RANGE CHICKEN MARSALA *garlic mashed potatoes, broccolini and marsala-mushroom sauce · 19*

***GRILLED FILET MIGNON** *spring vegetable ragù, fingerling potatoes and madiera pan jus · 35*

***GRILLED NEW YORK** *confit fingerling potatoes, creamy spinach and red wine demi glace · 29*

BRAISED SHORT RIB *watercress, cipolini onion, cauliflower purée and natural jus · 25*

Sides · 5 Each

GARLIC MASHED POTATOES

FARRO *with roasted beets and fennel*

CREAMY SPINACH

Everyday Three Course Menu

\$30

STARTER CHOICES

*mini baked brie
half purple chopped
bruschetta
gorgonzola stuffed dates*

ENTRÉE CHOICES

*basil pesto pasta
chicken marsala
pork tenderloin
wild boar bolognese*

DESSERT CHOICES

*sea salt caramels
black forest mud pie
coconut macaroons*

\$40

STARTER CHOICES

*bucheron goat cheese
calamari
tenderloin skewers
daily cheese flight*

ENTRÉE CHOICES

*lobster mac and cheese
grilled new york
braised short rib
seared scallop linguine*

DESSERT CHOICES

*vanilla crème brûlée
key lime mousse trifle
flourless chocolate torte*

add our sommelier's wine pairing selections for \$20
please no substitutions

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Beverages

FOUNTAIN SODA *coke, diet coke, sprite and lemonade* · 3

ROOT BEER *virgil's* · 4

SPARKLING WATER *san pellegrino (750ml)* · 5

FRENCH PRESS COFFEE *caffé vita queen city blend* · small 4.00 · large 6.00

ICED TEA *numi organic mountain black* · 3

ESPRESSO · 2.50

CAPPUCCINO & LATTE · 4

DRY SODA *refined flavor, lightly sweet and all natural* · 4

Wild Lime

Blood Orange

Lavender

Vanilla Bean

NAVARRO VINEYARDS *varietal wine grapes, 100% non-alcoholic* · 8

Gewürztraminer Grape Juice

MIGHTY LEAF TEA *whole-leaf tea pouches* · 3.25

Black *more caffeine than green, white or tisanes tea*

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 *tiny buds and tender leaves, low in caffeine, a rare tea*

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.

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