



Autumn Menu

appetizers

CHICORY SALAD | 19

apple, dijon vinaigrette, crouton, bacon lardon, dill

FALL CHOPPED SALAD | 21

shaved brussels, kale, fig balsamic, butternut squash, spiced pumpkin seed brittle, gorgonzola

BUTTERNUT SQUASH BISQUE | 19

maple creme fraiche, candied sorghum, lump crab

FRENCH ONION SOUP DUMPLINGS | 22

short rib gruyere, vidalia onions

JUMBO LUMP CRAB CAKE | 34

apple dill salad, dijon hard cider cream

BEEF CARPACCIO | 38

cured egg yolk, truffle aioli, shaved reggiano, chive

PAN SEARED FOIE GRAS | 33

autumn spiced carrot puree, butter bilinis, duck fat caramel, pistachio dust

ROASTED BONE MARROW | 21

apple butter, brioche, paprika

CRISPY BRUSSEL SPROUTS | 16

apple cider bacon marmalade

SHRIMP OREGANATA | 26

toasted ciabatta, lemon butter sauce, breadcrumb

entrees

BREADED VEAL CHOP 16 OZ | 85

spicy lobster vodka sauce, parmesan snow

FILET 8OZ | 78

potato puree, shallot marmalade, blue cheese, onion straws

CHILEAN SEA BASS | 58

brown butter lobster, butternut squash puree, root veggie hash

BRICK CHICKEN PIMENTOS | 39

cherry pepper sauce, creamy polenta, crispy brussels

TRUFFLE CAVATELLI | 38

gruyere cream, black truffle, chive

BEEF SHORT RIB | 48

lattice puff, foie gras demi, parsnip puree, pistachio gremolata

TOMAHAWK SURF AND TURF FOR TWO 42OZ | 175

6oz lobster tail, confit garlic compound butter

Executive Chef - Noah Frese
Executive Sous Chef - Dylan Burkhart
Sous Chef - Julia Evans