



**Crusty Sourdough with Whipped Ricotta and Raw Wildflower Honey \$5**

**Brandied Lobster Bisque \$7**

**Crème Fraiche | Old Bay Biscuit Croutons**

**Castelfranco Autumn Salad \$10**

**Endive | Roasted Beet | Whipped Ricotta | Pickled Grape | Spiced Pecans | Cider Vinaigrette**

**Gem Lettuce "Caesar" \$12**

**Roasted Garlic Dressing | Parmesan | Boquerones | Fried Prosciutto | Pangrattato**

**Hot Smoked Trout & Boursin Dip \$14**

**Caciocavallo Cheese | Peppadew Peppers | Crusty Cheese Bread**

**Dungeness Crab Cake \$19**

**Roasted Garlic Pannacotta | Caviar Beurre Monte | Chive | Lemon Oil**

**Hand Cut Steak Tartare \$18**

**Smoked Egg Aioli | Cornichon | Shallot | Fried Caper | Parsley | Lavash Cracker**

**Cider Brined Double Pork Chop \$29**

**Braised Apple | Pickled Mustard Seed | Brussels Sprout | Potato Pave**

**Orecchiette \$19**

**Braised Brisket, Bacon and Pork Belly Sugo | Ricotta Salada | Pecorino Béchamel | Arugula**

**12 oz. USDA Dry Aged Rib Eye \$52**

**Potato Pave | Mushroom-Bacon Relish | Sautéed Spinach | Sauce Bordelaise**

**Oven Roasted Chicken \$22**

**Almond Lemon Caper Brown Butter | Confit Celery | Brussels Sprout**

**Sea Bream "Acqua Pazza" \$31**

**Herbed Shellfish Stock | Mussels | Prawns | Fennel | Autumn Veg | Sardo Fregola**

**Smoked Lamb Shoulder \$29**

**Pistachio Mint Pesto | Autumn Veg | Confit Celery | Natural Jus**

*\*Please let our staff know if you have any food allergies or special dietary needs.*

*\*15% gratuity added to parties of 6 guests or more.*