



Appetizer

Seafood Board | 22

Cider poached black tiger shrimp, Atlantic smoked salmon, seared ahi tuna, cocktail sauce, dill and roasted garlic aioli, fig & walnut boursin, herb and chili flatbread, pickled vegetables

Mains

Gnocchi | 18

roasted butternut squash, asparagus, roasted cherry tomatoes, mushrooms, butter, sage, parmesan

Veal Chop | 30

garlic mashed potatoes, broccoli rabe, fried garlic, tomato gremolata, red wine sauce

Dessert | 8

Chocolate, caramel, & hazelnut tart,
strawberry whipped cream, cookie crumb

