



DINNER MENU

TO START

- FRIED ARTICHOKE HEARTS (v) lemon-garlic aioli | 10
- BURRATA, ARUGULA & SALSA VERDE (v, gfo) grilled bread | 14
- GRILLED CALAMARI (gf) potato, olives, arugula, lemon vinaigrette | 14
- TIN OF CRAB & BELUGA (gfo) jumbo lump crab, crème fraiche, lemon, black beluga lentils, brioche toast | 22
- TUNA TARTARE (gfo) ginger, jalapeno, avocado, wonton | 16
- BABY KALE SALAD (gfo) basil green goddess dressing, radish, carrots, sunflower seeds | 12
- GOLDEN GAZPACHO (vv, gf) avocado, grilled corn, cilantro garnish | 10

ENTREES

- NORWEGIAN SALMON panzanella salad, olive puree, chimichurri | 24
- POTATO CRUSTED TROUT brussels sprout leaves, golden raisins, pecans, lemon beurre blanc | 24
- BUFFALO MOZZARELLA RAVIOLONI (v) fresh tomato, basil, parmesan Half 12 | Full 24
- BAKED ZUCCHINI LASAGNA (v, gf) ricotta, mint, lemon zest, tomato | 18
- JENN'S CHICKEN POT PIE spinach, peas, carrots, mushrooms | 22
- PERUVIAN CHICKEN THIGHS (gf) avocado jalapeno- cilantro sauce, black beans | 24
- ZUCHINNI NOODLES WITH LAMB RAGU (gf) parmesan, parsley | 26
- PRIME RIB EYE STEAK (gf) mushrooms, roasted potatoes, spinach, chimichurri | 36
- CHEESEBURGER (gfo) dry aged beef, cheddar, lettuce, tomato, onion, brioche bun | 20
add sunny side egg 2 | add bacon 4 (choice of French fries or mixed greens)

TO SHARE

- SAUTEED BRUSSELS SPROUTS (gf) caramelized shallots, bacon | 12
- ROASTED BROCCOLI (gf) garlic, red pepper flakes | 9
- MACARONI & BLUE CHEESE (v) cavatappi, garlic bread crumbs | 10

TO FINISH

- MINI MISSISSIPPI MUD PIE IN A JAR oreo crumbs, chocolate pudding, mousse, pearls | 5
- NONNA'S RUM CAKE walnuts, whipped cream | 8
- STRAWBERRY SHORTCAKE turbinado sugar, whipped cream, mint | 10
- MILK & COOKIES mini chocolate chip cookies, shot of milk | 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

*Not all ingredients are listed on the menu. Please inform your server of food allergies

STILL ROSÉ & WHITE

Armas de Guerra Rosé 2017, Bierzo, Spain, <i>Mencia</i>	9 / 35
Nautilus 2017, New Zealand, <i>Sauvignon Blanc</i>	12 / 45
Oxford Landing, 2017, South Australia, <i>Pinot Grigio</i>	10 / 38
Forlorn Hope by Matthew Rorick 2016, Calaveras CA, <i>Chenin Blanc</i>	15 / 60
La Vizcaina "La Del Vivo" 2015 Bierzo, Spain, <i>Dona Blanca & Godello</i>	15 / 60
Scholium Project "La Severita di Bruto" 2015, CA, <i>Sauvignon Blanc Musqué</i>	15 / 60
Chateau de Parenchere 2017, Bordeaux, France, <i>Sauvignon Blanc, Muscadelle</i>	16 / 65
Annabella 2016, Napa Valley, CA, <i>Chardonnay</i>	12 / 45
Bourgogne, 2017, France, <i>Chardonnay</i>	15 / 60

SPARKLING WINES

Perelada "Stars" Brut CAVA 2015, Penedés, Spain, <i>Parellada, Xarel-lo, Macabeu</i>	10 / 40
Terre di Marca, Organic Prosecco 2017, Veneto, Italy, <i>Glera</i>	13 / 50
Treveri, Sparkling Rosé, Washington, <i>Syrah, Chardonnay</i>	12 / 45
Thibaut Janisson, Blanc de Noirs 2015, Afton, VA, <i>Pinot Noir</i>	16 / 60

RED WINES

Arterberry Maresh 2015, Dundee Hills, Oregon, <i>Pinot Noir</i>	15 / 60
Chateau Du Bousquet 2014, Bordeaux, France, <i>Merlot, Cabernet Sauvignon, Malbec</i>	13 / 50
Dievole, Chianti Classico 2015, Italy, <i>Chianti</i>	14 / 55
Le Vigne Eli, 2017, Etna Rosso, Sicily, Italy, <i>Red Blend</i>	16 / 60
Donati, 2014, Monterey, CA, <i>Merlot</i>	14 / 55
Maison Nicolas, 2017, France, <i>Cabernet Sauvignon</i>	10 / 40
The Fableist Wine Co. 2016, Paso Robles, CA, <i>Cabernet Sauvignon</i>	14 / 55
Felino "Vina Cobos by Paul Hobbs" 2017, Argentina, <i>Malbec</i>	13 / 50

COCKTAILS

All Cocktails 12

"THE REMIX" Beyonce

1310 RED WINE SANGRIA... blend of red wines, rosemary syrup, apple brandy

"BLONDE AMBITION" Madonna

POMEGRANATE MARTINI... Absolve Elyx, lime pomegranate

"THE RAPTURE" Blondie

Beefeater Gin, strawberries, cava

"STAND BACK" Stevie Nicks

Beefeater Gin , Cocchi Vermouth di Torino, Campari

"NUFF SAID" Nina Simone

El Silencio Espadin, Basil, Agave Nectar

"BAD REPUTATION" Joan Jett

Avion Tequila, triple sec, fresh sour mix, Grandmarnier float

"GIRL ON FIRE" Alicia Keys

Rittenhouse Rye, Cocchi Vermouth di Torino, Campari

"VELVET MOOD" Billy Holiday

Goslings dark rum, ginger beer, lime

Ask your bartender about our amazing Old Fashions