STARTERS

soup of the day 4 | 8

fried calamari, spicy aioli, lemon, parsley 8 | 12

pan roasted jumbo lump crab cake, 12 | 18
bacon, avocado, corn, sweet potato, remoulade

SALADS

enhance: grilled chicken 5 | salmon 8

squash salad, roasted delicata squash, 10
port cranberry, puffed grains, shaved fennel, walnut, smoked sherry vinaigrette

winter salad, toasted macadamia- 10
vinaigrette, shaved apple, belgium endive, frisee, golden raisins,
ENTREES

straus farm **veal chop**, 20
grilled & braised tuscan kale,
roasted celery root, fresh granny smith apples,
pan seared fennel

wild scottish **salmon**, israeli couscous, 19
preserved apricot, toasted pistachios,
cara cara orange suprèmes, shaved fennel,
fine herbs, blood orange beurre blanc

**angus beef burger**, italian fontina cheese, 15
bacon jam, lettuce, tomato, whole grain
mustard aioli, local brioche

**veggie burger**, chipotle aioli, sautéed 14
wild mushrooms, lettuce, tomato,
gruyere, pretzel bun

pan roasted mallard **duck breast**, 20
caramelized sun chokes, pan roasted pear, petite
organic frisée, balsamic golden raisins, rainbow
swiss chard

**wild mushroom risotto**, 16
creamy arborio rice, pan roasted wild mushrooms,
slow roasted hazelnuts, parmesiano regiano,
picked herbs