

## STARTERS

<b>KALE CAESAR SALAD</b> White anchovies, garlic chips, and lamb bacon	<b>18</b>
<b>PAN SEARED SCALLOPS AND PORK BELLY</b> Served with burnt miso caramel	<b>28</b>
<b>DEVILS ON HORSEBACK</b> Prunes stuffed with blue cheese wrapped with bacon	<b>15</b>
<b>POACHED PEAR AND GORGONZOLA SALAD</b> With toasted walnuts, mixed romaine and kale, balsamic dressing	<b>22</b>
<b>PORK RINDS</b> Seasoned with old bay and served with chipotle aioli	<b>12</b>
<b>ESCARGOTS AND MUSHROOM RAGOUT</b> Roasted garlic demi cream over grilled bread	<b>24</b>

## SHARING

<b>RAW OYSTERS</b> Served with mignonette and fresh horseradish	<b>MARKET PRICE</b>
<b>CHEESE BOARD</b> <b>1/3/5 CHEESES</b> With house made bread and accompaniments	<b>15/22/28</b>
<b>CHARCUTERIE</b> Chefs choice of pates and meats with house make accompaniments	<b>30</b>
<b>BONE MARROW AND STEAK TARTARE</b> Served with house made accompaniments LOADED BONE MARROW ADD \$5 Add roasted garlic, caramelized onions, blue cheese and bread crumbs	<b>26</b>

## MAINS

**8OZ PAN SEARED TENDERLOIN** 55  
Pommes dauphines, sautéed mushrooms and demi cream

**MISO GLAZED BLACK COD** 40  
With lentils and roasted brussels sprouts

**PEA AND TRUFFLE RISOTTO** 32  
Finished with aged gouda and truffle oil  
ADD SMOKED TROUT \$12

**SEAFOOD LINGUINI** 42  
Assorted seafood in a sun-dried tomato, tarragon and garlic cream sauce over fresh linguini

**CHICKEN GNOCCHI** 38  
In gorgonzola, bacon and roasted garlic cream

**8OZ ALL BEEF BURGER** 32  
With brie, crispy onions, mushrooms and truffle aioli and a choice of side

## DESSERTS

**LEMON POPPYSEED MASCARPONE CHEESECAKE** 12  
Light and creamy lemon cheesecake with sour cream poppy seed topping

**BEIGNETS** 12  
Fresh fried airy doughnuts with an orange blossom glaze

**BETE NOIR** 12  
Decadent chocolate cake

**CRÈME BRULEE** 12  
Classic vanilla bean custard with a burnt sugar crust