



Small Bites

Individual 5 Choice of Three 12

Tempura Asparagus Pommes Frites w/Truffle Aioli La Quercia Antipasto
Grilled Beau Solais Oyster Mushrooms Pickled Eggs and Veggies

Cheese

Individual 6 Choice of Three 15

Sartori Balsamic Port Salut Tartufo Bianco Honey Almond Chevre
Clover Gouda Maytag Blue Smoked Cheddar Kirsch Gourmandise

Starters

Soup du Jour 5

Truffled Wild Mushroom Cream Soup 6

Spinach Salad crumbled blue cheese, balsamic vinaigrette, crispy onions **5**

Grilled Romaine Salad white anchovies, red onions, grilled bread, caesar dressing **6**

House Salad field greens, tomatoes, red onions, goat cheese, champagne vinaigrette **5**

Jumbo Lump Crab Dip garlic cream sauce, crispy bacon, parmesan, grilled baguette **8**

Steamed Prince Edward Island Mussels fennel, fresh herbs, white wine, baguette **7**

Lunch Entrees

Seared Rare Tuna Salad field greens, grape tomatoes, mango champagne vinaigrette* **12**

Soy Marinated Skirt Steak Salad watercress, rice wine vinaigrette, wasabi peanuts **13**

Grilled Portobello Sandwich herbed goat cheese, grilled tomato, arugula, croissant **8**

Grilled Pork Loin Sandwich arugula, tomato, red onion, whole grain dijon, onion bun **10**

Lemon Herb Couscous sautéed spinach, oyster mushrooms, roasted red pepper coulis **11**

Strip Steak Sandwich arugula, grilled tomatoes, melted blue cheese, caramelized onions,
french roll **11**

Pesto Chicken and Artichoke Sandwich toasted croissant, roasted red peppers,
sautéed spinach **9**

Tannin 8oz. Wagyu Burger smoked cheddar, crispy bacon, onion bun **9**

Add Fried Egg .50

-sandwiches served w/ pommes frites, housemade chips or side salad-

consuming raw or uncooked meats, shellfish, poultry and pork may be hazardous to your health

Executive Chef

Brian Aaron

Sous Chef

Tim Daggit