

## Soup, Salads & Small Plates

Leek, Lemon & Tarragon Soup, sunflower seed, crispy oyster mushroom (gf) toast (ngf)\* 7

Roasted Shaved Beets, goat cheese, crushed pistachios, bistro dressing, orange supreme (gf) 14

Crispy Calamari, Parmesan-Peppadew Sauce, lemon (gf) 14

Cheese & Charcuterie Board w/ mortadella, capicolla, blood orange Artigiano, Manchego, Tallegio cheeses (gf)
...Crostini\*, figs, roasted walnuts, whole grain mustard & honey 28

Warm brie cheese, wildflower honey, almond, thyme, candied orange peel (gf) 12 Served with crostini\* or gf crepe ...w/ prosciutto 15

Steamed PEI Mussels, garlic, white wine & sambuca, whole grain mustard & pancetta (gf) ...house cut frites (gf) or toasted baquette\* 20

## **Entrees**

Tamari-Srirachia glazed Sakura Pork Chop, coconut milk ginger rice, water chestnuts
...sautéed Napa cabbage, shiitake, basil, rice vinegar gastrique (gf) fried wonton (ngf)\*42

Seared Sea Scallops, braised fennel, white wine, butter, garlic & caper sauce (gf)
...served with toasted brown buttered baguette (ngf) 38

Grilled Half Rack of Lamb, caramelized onion risotto, red wine figs
...gorgonzola crumbles & mint pea puree (gf) 42

Marinated Portobello, charred onions, grilled broccoli rabe, roasted fingerling potatoes ...pistachio encrusted qoat cheese (gf) 26

Duck Breast, walnut oil glaze, roasted brussels sprouts, shallot & apricot jam, cauliflower-thyme puree ...cherry compote & crushed walnuts (gf) 42

Please alert us of any food allergies and sensitivities

All proteins are served medium rare unless otherwise requested

Chef SLW Sous RAP