SMALL PLATES

COLOSSAL SHRIMP COCKTAIL | 14 3 colossal shrimp served with house made cocktail sauce, | seaweed | lemon

BISON RIBS | 16 🛞

confit bison ribs | blue cheese mousse | tangy house made buffalo medium sauce

DEVILED EGGS | 3.75 EACH 🕃

two delicious flavor options served daily (Please ask your server for details)

ALBONDIGAS | 16 tender slow cooked meatballs | house made tomato sauce | buffalo mozzarella | fresh basil

STEAK TARTARE | 18 🛞

miso egg | butter poached leek and lime puree | hearts of fire sorrel

BONE MARROW AND SCALLOP CRUDO | 18

"surf and turf" with homemade focaccia | citric avocado | U10 scallop

BRUSCHETTA | 12 🗸

fresh diced tomatoes | minced black garlic | olive oil | ribbon cut basil | toasted baguette

SOUP & SALAD

LOBSTER BISQUE | 13

tender butter poached lobster | smoked effervescence

OUR ROOTS | 12 SM 17 LG 🛞 🗡

rainbow carrots | roasted delicata squash | herbs | assortment of greens | pomegranate | toasted pecans | goat cheese | marinated beets | fig vinaigrette



MAINS

SAFFRON BLACK PEPPER FETTUCCINE | 26

lemon white wine cream sauce | brunoise local vegetables | parmigiano reggiano 24 month Add chicken | 12 - Add scallops | 16

GNOCCHI | 26

roasted sweet potato gnocchi | braised short rib | port wine demi-glace | lemon herb ricotta, with month 24 parmigiano reggiano

TAGLIATELLE BOLOGNESE | 26 house made saffron and herb pasta | veal and beef tomato ragu | lemon herb ricotta, served table side with 24 month parmesan reggiano

ROASTED BUTTERNUT SQUASH COUSCOUS | 24 🛞 🏏 cherry-cranberry chutney | couscous | roasted butternut squash | sweet potato puree

MAPLE ROSEMARY CHICKEN | 32 (2)

pan seared chicken breast | rosemary olive oil marinade | maple demi-glace | seasonal vegetable medley

JOHN DORY | 46

with ramps | asparagus | herbed garlic sauce | potato pave

8 OZ BEEF WELLINGTON | 46

spinach-mushroom duxelle | mustard demi glace | glazed rainbow baby carrots

12 OZ NY STRIP | 48 🛞

seasonal roasted vegetables | pomme puree | port wine demi-glace

38 oz Beef Tomahawk | 89 🛞

black garlic butter | hazelnut romesco | served table side

SIDES

crispy potatoes | 8 side of demi-glace | 6 mashed potatoes | 8 seasonal vegetables | 8 maple glazed rainbow carrots | 8

potato pave | 8

house made pickle dish | 8

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS