

TASTE

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|----|---|--------|
| 41 | warm peppery toasted goat cheese salad, arugula | 9 1/4 |
| 66 | roasted beet, crumbled blue cheese, croutons, field greens | 10 1/2 |
| 31 | bacon & egg salad, soft boiled egg, pancetta, field greens, crispy shallots | 10 3/4 |
| 8 | traditional onion soup | 7 3/4 |
| | daily vegan soup | 6 1/2 |

SHARE

| | | |
|----|---|--------|
| 40 | baked escargot, garlic parsley butter, puff pastry cap | 11 3/4 |
| 32 | bacon grits, crawfish, andouille sausage, gumbo sauce | 13 3/4 |
| 16 | “savory” mac-n-cheese, black forest ham | 15 3/4 |
| 5 | duck confit drumetts, creamed lentils, chef’s homemade mustard | 14 3/4 |
| 21 | speck ham, duck rilette, imported cheese, roasted pear salad, crostinis | 15 1/2 |
| 33 | 6 shrimp toast, chef’s homemade chipotle green tomato jam | 14 |

chef's value \$40
NO SPLIT ORDERS FOR THIS SPECIAL OFFER
\$59

*appetizer, entree, dessert
with matching wine*

RUSTIC / CLASSIC

| | | |
|----|---|--------|
| 90 | butter milk fried chicken breast, mashed potato, haricot vert, mushroom gravy | 22 1/4 |
| 18 | beef bourguignon, oven roasted root vegetable | 27 3/4 |
| 74 | slow cooked beef brisket, brussel sprouts, sunchoke, horseradish au poivre | 24 1/4 |
| 78 | braised lamb shoulder, black olive, leek, braised greens, mashed potato | 25 1/2 |
| 7 | sausage stuffed pork loin, butter bean succotash, toasted sage sauce | 25 |
| 22 | beef tenderloin, bleu cheese crust, potato au gratin, haricot vert | 28 3/4 |
| | ~ add foie gras | 6 1/4 |
| 42 | crab crusted pacific seabass, spinach, mushroom, beurre blanc sauce | 27 1/2 |
| 77 | natural salmon, butternut squash, artichoke, crouton, chunky tomato basil sauce | 24 1/2 |
| 64 | chef’s daily herbivore risotto | 18 3/4 |
| | daily fish special | mp |

CUSTOM

chef's vegan selection
NO SPLIT ORDERS FOR THIS SPECIAL OFFER

four courses \$39



THIS MENU IS ALSO AVAILABLE FOR YOUR CASTLE

18% GRATUITY WILL BE CHARGED TO PARTIES OF 6 OR MORE