

savory

CASUAL FARE

DINNER MENU

FRIENDLY
WINE
No.

	TASTE	GREAT TO SHARE	< S >	
17	imported cheese selection, sour cherry compote		< S >	16 1/4
41	warm peppery toasted goat cheese salad, arugula			9 1/4
71	roasted beet, crumbled blue cheese, croutons, field greens			9 3/4
66	sea scallops, artichoke, crab, pepe pasta risotto			17 1/2
40	baked escargot, red wine, shallot, puff pastry cap			11 1/4
32	chopped chicken liver, homemade pate, jamon serrano, pickled egg		< S >	14 1/2
33	shrimp toast, chipotle green tomato jam		< S >	15 1/2
63	tuna melt: rare tuna, crab meat, black olive, sharp cheddar, upland cress			16 1/2
1	traditional onion soup			7 1/4
	daily soup			6 1/4

*chef's value \$40
\$59*

*appetizer, entree, dessert
with matching wine*

TASTE MORE

18	herb de provence crusted lamb chops, polenta, baked quarter vegetable, pesto			27 1/2
22	beef tenderloin, bleu cheese crust, potato au gratin, haricot vert			28 3/4
8	"savory" mac-n-cheese, black forest ham		< S >	17 3/4
42	crab crusted pacific seabass, spinach, mushroom, roasted butternut squash, peppercorn sauce			27 1/2
64	chef's daily herbivore selection			18
	daily fish special			mp

HOME SYTLE

78	buttermilk fried chicken breast, mashed potato, mushroom gravy			20 1/4
16	pork-n-beans: tomato braised pork shank, bacon, pinto beans, pearl onions			24 1/2
102	duck leg confit, sausage, braised lentil, button mushroom, bacon			24
74	beef bourguignon, oven roasted vegetable			27 1/4
90	savory bbq boneless short rib, mashed potato, haricot vert			26 1/4

SIDE

roasted carrots creamed spinach baked beans		< S >	6
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18% GRATUITY WILL BE CHARGED TO PARTIES OF 6 OR MORE