

Cheese & Wine

Each cheese is paired with an individual accompaniment, as well as an optional wine pairing. Create your own flight by ordering multiple selections. *Optional 3oz Wine Pairings \$5 each*

FROMAGER D’AFFINOIS PEPPER, COW’S MILK & CREAM with *pear mostarda* · 6
Wine: Kindzmarauli ‘Original’ Saperavi . Kakheti, Georgia ’08

BARELY BUZZED, COW’S MILK with *wildflower honey* · 7
Wine: Finca Domingo Malbec . Valle de Cafayate, Argentina ’10

CAVEMAN BLUE, RAW COW’S MILK with *fig jam* · 7
Wine: Vial Magnères ‘Tradition’ 4 Year . Banyuls, France NV (1.5oz)

ROQUEFORT COCCINELLE, RAW SHEEP’S MILK with *toasted hazelnuts* · 6
Wine: Bacarles ‘Gran Vino Sansón’ . Málaga, Spain NV (1.5oz)

ST. AGUR, COW’S MILK with *clover honey* · 6
Wine: Haut Charmes . Sauternes, France ’09 (1.5oz)

CABOT ‘CLOTHBOUND’ CHEDDAR, COW’S MILK with *marcona almond brittle* · 7
Wine: Domaine Coste-Caumartin . Bourgogne, France ’06

HUMBOLDT FOG, GOAT’S MILK with *quince paste* · 7
Wine: Raymond Bouland . Morgon, France ’10

DÉLICE DE BOURGOGNE, COW’S MILK & CREAM with *pomegranate molasses* · 7
Wine: Brand Cabernet Sauvignon . Columbia Valley, Washington ’09

CHÈVRE NOIR GOAT CHEDDAR, GOAT’S MILK with *ice wine vinegar* · 7
Wine: Tempus Cellars ‘Evergreen Vineyard’ Riesling . Columbia Valley, Washington ’10

PECORINO SARDO GRAN CRU, SHEEP’S MILK with *a drizzle of saba* · 6
Wine: Olivares ‘Altos de la Hoya’ Monastrell . Jumilla, Spain ’09

EWEPHORIA, SHEEP’S MILK with *viognier-poached apricots* · 7
Wine: Andrea Faccio ‘Villa Giada’ . Moscato d’Asti, Italy ’09

CHEF’S CHEESE FLIGHT

*a selection of three cheeses with paired accompaniments.
ask your server for today’s selections · \$18 / \$33 with wine pairings*

Tasting Bar

A selection of small bites. *Add optional 3oz wine pairings · \$5 each*

GORGONZOLA STUFFED DATES *pine nuts and saba · 6*

Wine: Atteca 'Old Vines' Garnacha . Calatayud, Spain '09

***WHITE PRAWN CEVICHE** *cucumber, red bell pepper and cilantro · 6*

Wine: Domaine Guindon 'Sur Lie' Muscadet . Coteaux de la Loire, France '10

CURRIED LAMB EMPANADA *with cilantro aioli · 6*

Wine: Olivares 'Altos de la Hoya' Monastrell . Jumilla, Spain '09

***HALIBUT CEVICHE** *red onion, cilantro, bell peppers and rhubarb gastrique · 8*

Wine: Der Pollerhof Grüner Veltliner . Niederösterreich, Austria '10

DUCK LIVER PÂTÉ *sherry-vanilla gastrique and house crackers · 5*

Wine: Bacarles 'Gran Vino Sansón' . Málaga, Spain . NV (1.5oz)

***BEEF CARPACCIO** *quail egg, arugula and whole grain mustard aioli · 6*

Wine: Moulin de Gassac 'Guilhem' Rosé . Pays d'Hérault, France '11

BRAISED BEETS *mint yogurt, toasted pumpkin seeds and monti iblei olive oil · 5*

Wine: Bodegas Franco-Españolas 'Diamante' . Rioja, Spain '10

WARM DUCK CONFIT *with black lentils and pomegranate molasses · 6*

Wine: Domaine Philippe Garrey 'Vieilles Vignes' . Mercurey, France '07

HOUSEMADE SPREADS *feta-walnut, edamame hummus and*

roasted garlic-white bean spreads served with crackers and flatbread · 3.5 each

Wine: Ask your server for our pairing selections

Starters

SMOKED SALMON CROSTINI *preserved lemons, capers and pickled red onion · 12*

GOAT CHEESE AND ARUGULA BRUSCHETTA *thyme goat cheese and roasted grapes · 11*

GRILLED CASCIOPIO ITALIAN SAUSAGE *with braised cabbage and apple relish · 11*

SAUTÉED PRAWNS AND SHOESTRING FRITES *marinated black tiger prawns, shoestring fries and a spicy garlic-herb butter sauce · 13*

DUNGENESS CRAB CAKES *frisée salad and red pepper remoulade · 15*

WARM BUCHERON GOAT CHEESE *dried cranberries, wildflower honey and lemon thyme · 11*

CALAMARI *lightly battered, moroccan tomato aioli · 11*

BAKED BRIE *apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers · 14*

*According to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions.

Soups & Salads

SOUP *san marzano tomato* · 6

DAILY SOUP *today's preparation* · market price

add pulled chicken · 4 / **prawns or marinated flank steak** · 6 / **grilled wild coho salmon** · 9

PURPLE CHOPPED *romaine hearts, bacon, avocado, garbanzos, blue cheese, roasted red bell pepper, red onion and balsamic vinaigrette* · half 9/full 12

APPLE, WALNUT AND STILTON *mixed greens, stilton cheese, seasonal apples, candied walnuts and champagne vinaigrette* · half 9/full 12

GREEK *marinated artichokes, english cucumbers, grape tomatoes, chickpeas, mixed olives, shaved red onion, mama lil's peppers, greek feta, olive oil and 10 year old balsamic* · half 10/full 13

GOAT CHEESE AND ROASTED PEPPER *mixed greens, laura chenel chèvre, roasted red peppers, pine nuts and balsamic vinaigrette* · half 8/full 11

***CAESAR** *romaine hearts, grated grana padano, torn bread croutons, shaved parmigiano-reggiano and caesar dressing* · half 8/full 11

PANZANELLA *spinach, caramelized cippolini onions, pecorino toscano, grilled baguette and 10 year old balsamic* · half 9/full 12

CRANBERRY CHICKEN *grilled chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano and cranberry-dijon vinaigrette* · half 10/full 13

Sandwiches

Served with a choice of mixed green salad or shoestring fries.

Substitute sweet potato fries, side *caesar salad or cup of tomato soup · 4

BLTA *thickly cut crisp bacon, greens, tomato, avocado and red pepper mayo* · 12

GRILLED CHICKEN *bacon, provolone, avocado, shaved red onion and roasted garlic-chive spread* · 13

PULLED PORK SANDWICH *grilled onions, tomatoes, garlic-chive aioli and cilantro butter* · 13

VEGETARIAN *hummus, cucumber, green leaf lettuce, red onions and pomodoraccio tomatoes* · 12

HOUSE ROASTED TURKEY AND HAVARTI *crisp bacon and red pepper mayo* · 12

***FLANK STEAK** *caramelized onions, mama lil's peppers, horseradish spread and fontina cheese* · 13

GRILLED WILD SALMON *tomato, english cucumber and house tartar* · 14

***LAMB BURGER** *peperonata and kalamata olive tapenade* · 14
add bacon, sheep's feta, laura chenel chèvre or gorgonzola · 2 each

Pizzas

ARTISAN HAM *caramelized apples, gruyère and rosemary* · 13

GORGONZOLA FIG *caramelized onions, red wine poached figs, toasted walnuts, fresh rosemary and garlic oil* · 13

ROASTED VEGETABLE *zucchini, grilled onions, wild mushrooms, goat cheese, basil and san marzano tomato sauce* · 12

MARGHERITA *torn san marzano tomatoes, torn fresh mozzarella, basil and monti iblei olive oil* · 12

HOUSEMADE ITALIAN SAUSAGE *confit yukon potatoes, roasted garlic, ricotta and rosemary* · 13

ARTISAN CURED MEAT *soppresata, coppa, spanish chorizo, mozzarella, fresh oregano and tomato sauce* · 13

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Pastas

GORGONZOLA AND PANCETTA *orecchiette, fresh red bell pepper, scallions, walnuts and gorgonzola cream sauce · 18 / add pulled chicken · 4 or sautéed prawns · 6*

ASPARAGUS *tagliatelle, fava beans, spring onions, lemon zest and pecorino toscano · 19 / add pulled chicken · 4 or sautéed prawns · 6*

CREAMY BASIL PESTO *tagliatelle, pomodoraccio tomatoes, pine nuts, lemon zest and parmigiano-reggiano · 18 / add pulled chicken · 4 or sautéed prawns · 6*

LAMB BOLOGNESE *orecchiette, ricotta and marjoram · 23*

MAINE LOBSTER BAKED MAC AND CHEESE *campanelle, maine lobster, creamy gruyère sauce and fried carrots · 27*

Entrées

PAN SEARED HALIBUT *spring vegetables and arugula pistou · 32*

***GRILLED NEW YORK STRIP** *roasted baby yukon potatoes and wild mushroom ragù · 29*

PAN ROASTED FREE-RANGE CHICKEN BREAST *roasted baby turnips, caramelized cippolini onions and lemon-thyme pan sauce · 20*

GRILLED FARMLAND PORK CHOP *seasonal greens, dried fruit compote and buttermilk fried onions · 24*

***OVEN ROASTED DUCK BREAST** *wild rice and quince sherry reduction · 25*

***GRILLED FILET MIGNON** *asparagus, charred tomatoes and syrah demi glace · 35*

Sides

ROASTED BABY YUKON POTATOES · 5

SWISS CHARD · 5

ASPARAGUS · 6

WILD RICE *with dried cranberries and almonds* · 6

Beverages

FOUNTAIN SODA *coke, diet coke, sprite and lemonade* · 3

ROOT BEER *crater lake (344ml)* · 4

SPARKLING WATER *san pellegrino (750ml)* · 5

FRENCH PRESS COFFEE *caffé vita queen city blend* · small 4.00 · large 6.00

ICED TEA *numi organic mountain black* · 3

DRY SODA *refined flavor, lightly sweet and all natural* · 4

Blood Orange

Lavender

Vanilla Bean

Rhubarb

NAVARRO VINEYARDS *varietal wine grapes, 100% non-alcoholic* · 8

Gewürztraminer Grape Juice

Pinot Noir Grape Juice

MIGHTY LEAF TEA *whole-leaf tea pouches* · 3.25

Black *more caffeine than green, white or tisanes tea*

Organic Breakfast *a premium black tea from india, aromatic and brisk*

Earl Grey Organic *elegant black tea with smoky citrus notes of bergamot fruit*

Bombay Chai *mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove*

Orange Dulce *notes of bergamot, orange, vanilla and jasmine blossoms*

White *tiny buds and tender leaves, low in caffeine, a rare tea*

White Orchard *refreshing fruits of melon and peach*

Green *floral or grassy flavors, low in caffeine*

Mountain Spring Jasmine *gently piquant with a natural perfume scent*

Green Tea Tropical *soothing and refreshing with hints of guava, pineapple and strawberry*

Tisanes *caffeine-free, herb and fruit blends*

Chamomile Citrus *blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing*

Organic Mint Mélange *soothing herbal infusion of peppermint and spearmint*

Ginger Twist *a powerful anti-oxidant, blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice*

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we do not accept personal checks, we apologize for any inconvenience.
parties of 6 or more require one check with 18% gratuity added.

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