



First...

- **ROCK SHRIMP** ○ fried popcorn style ○ spicy chili aioli ○ 10
- **HUMMUS** ○ olive oil ○ roasted pepper, cucumber and olive salad ○ grilled pita ○ 9.5
- **ORGANIC ROASTED BEETS** ○ purple and gold ○ olive oil ○ balsamic glaze ○ heartland creamery goat cheese fritter ○ micro green ○ 10
- **CHARCUTERIE** ○ local salume beddu ○ house pickled vegetable ○ fig and olive tapenade ○ charred bread ○ 12
- **TOASTED RAVIOLI** ○ "st louis style" ○ braised beef ○ spiced tomato stew ○ shaved pecorino cheese ○ 9
- **CHILLED SHRIMP** ○ jumbo ○ curry cocktail granite ○ micro green ○ charred lemon ○ 13

Second...

- **CORN AND CRAB BISQUE** ○ corn and crab soup ○ benton bacon roasted corn crabcake ○ 8.5
- **BUTTERNUT SQUASH AND APPLE SOUP** ○ salted pumpkin seeds ○ sour cream cracker ○ 7.5
- **CAESAR SALAD** ○ traditional preparation ○ 6/12
- **BLT CHOP** ○ romaine and iceberg ○ benton bacon ○ maytag blue cheese ○ tomato ○ bagel crouton ○ sweet bacon vinaigrette ○ 7/13
- **ORGANIC MIXED GREENS** ○ roasted carrot ○ caramelized pecan ○ red onion ○ charred tomato ○ cucumber ○ marcoot creamery mozzarella ○ orange tarragon vinaigrette ○ 7/13

Main...

- **TURKEY MEATLOAF** ○ cranberry and apple bread pudding ○ sage butter ○ apricot glaze ○ crispy green beans ○ 23
- **BEEF TENDERLOIN** ○ grilled ○ sweet potato mash ○ bacon onion jalapeno jam ○ brussels sprouts ○ 29
- **RIBEYE OR STRIP** ○ organic creamed spinach ○ truffle roasted potato ○ red wine demi glace butter ○ 26
- **PAN ROASTED CHICKEN** ○ ashley farms ○ mascarpone whipped polenta ○ roasted chicken jus ○ broccolini ○ oven dried tomato ○ 18
- **HALIBUT** ○ pecan crusted ○ pan seared ○ grain mustard beurre blanc ○ benton bacon wilted spinach ○ 25
- **SHORT RIB RAVIOLI** ○ veal jus ○ roasted carrot ○ wild mushroom ○ onion ○ english pea ○ shaved pecorino cheese ○ 18
- **BURGER** ○ 18 month aged white cheddar ○ caramelized onion ○ tomato jam ○ lettuce ○ brioche bun ○ potato fry ○ 12
- **SALMON** ○ loch duart ○ preserved lemon oil ○ upland cress salad ○ winter bean succotash ○ shaved radish ○ 23
- **RISOTTO** ○ maine lobster ○ rock shrimp ○ goat cheese ○ vanilla butter ○ chive oil ○ 24
- **LIBERTY DUCK BREAST** ○ sonoma county poultry ○ pan charred ○ cherry and apple compote ○ roasted root vegetable ○ duck broth ○ 26
- **MAC AND CHEESE** ○ cavatappi pasta ○ 18 month aged white cheddar ○ caramelized onion ○ double cream ○ 16 ○ with grilled chicken 20

Please be advised that consuming raw or undercooked shellfish, poultry, meats, eggs, or seafood can result in an increased risk of foodborne illnesses.

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ADAM SALYER EXECUTIVE CHEF ○ DIANA KING EXECUTIVE SOUS CHEF ○ KEITH WIETHAAPT SOUS CHEF
○ NIC PETROFF CULINARY SUPERVISOR

LOCAL ○ SUSTAINABLE ○ FRESH ○ ORGANIC WHERE POSSIBLE