



APPETIZERS AND SMALL PLATES

Daily Cheese Selection: Ask your server about our locally made cheese selection by Boone Creek Creamery. Served with seasonal accoutrements.
Select three for 14 Select four for 16

✂ **“Scallop” Potatoes:** Perfectly pan seared sea scallops over roasted potato slices in a delicious smoked Gouda cream topped with a delightful baby green salad. 15

Calamari: Crisp calamari tossed in garlic sautéed peppers and onions, fresh herbs, butter and white wine with sweet chili dipping sauce. 9

Ham and Pineapple Bruschetta: Toasted baguette topped with soft Camembert cheese, grilled pineapple and Virginia ham. Served over a tangy pineapple coulis. 11

Deconstructed Pork “Reuben”: Savory pork cheeks topped with shredded Swiss cheese, Sauerkraut and toasted rye bread crumbs with a perfect drizzle of thousand island dressing. 9

Duck Egg Rolls: Shredded duck breast, soy and sesame seasoned Napa cabbage and carrots in a crisp wonton skin drizzled with a slightly spicy and sweet hoisen sauce. 12

Hand Cut French Fries: Hand cut crispy french fries served with our daily aioli. 5

SOUP AND SALADS

Ask Your Server for the Soup of the Day Cup \$3 Bowl \$5

✂ **Cranberry and Walnut Salad:** Mixed field greens with toasted walnuts, sun dried cranberries, goat cheese and toasted pumpkin seeds tossed in a maple cinnamon dressing.
6 with entrée 12 as entrée

✂ **Winter Vegetable Salad:** Oven roasted butternut squash, parsnips, celery root, and turnips tossed with watercress, frisée and toasted pine nuts. Served in a delicious sage-sherry vinaigrette.
6 with entrée 12 as entrée

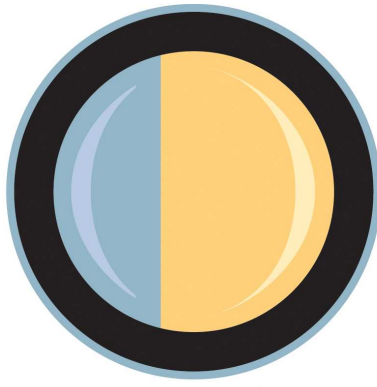
Grilled Caesar: A heart of romaine marinated in garlic, white wine, and extra virgin olive oil lightly grilled and topped with crispy smoked bacon, herb croutons, shaved Parmesan Reggiano and our Caesar dressing.
6 with entrée 12 as entrée

✂ **House salad:** Mixed greens topped with shaved carrots, English cucumber, red onion and radish. Served with your choice of seasonal dressing.
4 with entrée 7 as entrée

Top any salad with Chicken \$4 Shrimp \$9 Salmon \$8 Scallops \$13

Small salads available with entrees only

House Dressings: Spicy bleu cheese, Herb vinaigrette, Maple cinnamon, Sherry-sage vinaigrette, Bourbon & brown sugar, Roasted garlic and Dijon, & Lavender-honey vinaigrette.



the dish

ENTRÉES

Hazelnut Stuffed Roast Chicken: Roasted chicken breast stuffed with hazelnut stuffing atop baby carrot risotto and steamed haricot vert. Finished with sweet Cognac sauce. 22

Chipotle-Brown Sugar Pork Tenderloin: Savory pork tenderloin marinated in brown sugar, Chipotle and thyme with broccoli rabe, white bean cranberry relish, and coriander pork jus reduction. 21

⌘ **Roast Duck Creole:** Roasted spice rubbed duck breast with andouille sausage dirty rice pilaf, pickled red beet discs, and garnished with Cajun cabbage slaw. 28

Fettuccini Bolognese: Fettuccini tossed with caramelized zucchini and classic creamy tomato beef ragu. Garnished with a sprinkle of hand shaved Parmesan Reggiano. 19

⌘ **Grilled Vegetable Terrine:** Grilled rosemary and sage butter brushed squash, zucchini, red pepper, eggplant and portabella mushroom terrine. Served with glazed potatoes and Swiss Chard. All drizzled with carrot vinaigrette and garnished with French goat cheese. 17
Top with Chicken \$4 Shrimp \$9 Salmon \$8 Scallops \$13

⌘ **Red Curry Grouper:** Pan seared grouper filet served over fresh ginger-garlic vegetable stir fry and rice noodle vermicelli in a light Thai red curry coconut cream. 27

Dry-rubbed Ribeye Steak 'n' Potatoes: Char-grilled 12oz prime ribeye rubbed with sweet & smoky spices. With roasted new potatoes and asparagus, then topped with sauce red mole and beer battered onion rings. 30

Osso Bucco: Braised bone-in veal shank with sautéed lemon radicchio, thyme roasted parsnip orzo topped with a robust charred tomato red wine sauce. 32

⌘ **Salmon, Black-eyed Peas and Mustard:** Grilled Atlantic salmon on bacon and black-eyed pea salad. Served with wilted mustard greens and whole grain mustard remoulade. 26

Daily Grind: Our house ground 8 oz ribeye burger topped with something new and original daily. Served with crispy hand cut french fries. 12

Split entrée additional \$4

⌘ **Gluten Free**

Executive Chef
Jeremiah Bowman