



Shaken & Stirred

- Greek Salad**~Purée of cucumber, Hendrick's Gin, muddled mint & basil 11
- Bloody Caesar**~Absolut Peppar vodka, Clamato, house bloody mix, olives and lime 8.5
- Sazerac**~Wild Turkey Rye whisky, Pechaud Bitters, Absinthe Vert 130 & lemon Twist 11
- St. Germaine Martini**~St. Germaine Elderflower Liquor, prosecco 11
- Mojito**~ Bacardi Light rum, fresh muddled lime, mint & simple syrup 9
- Vanilla Cosmo**~Navan Vanilla cognac, Chopin vodka, cranberry juice, squeeze of lemon, served up 11
- Ginger Collins**~Muddled pickled ginger, soda, sour mix & your choice Stoli Vodka or Bombay Gin 8
- Hazelnut Chocolate Martini**~ Absolut Vanilia vodka, Frangelico, Baileys 12
- Cadillac Margarita**- Patron Silver tequila, Grand Marnier, Cointreau & lime 12

Brews

Tapped

- Fat Tire**, **Blue Moon**, **90 Schilling**, **Mama's Little Yella Pils** 5
- Stone IPA**, **Hofbrau Original** 6

Bottled

- Bud**, **Bud Light**, **Coors Light** 4
- Guinness**, **Stella Artois**, **St Pauli Girl N/A**, **Sam Adams Boston Lager**, **Corona** 5

From the Vine

White

- Concannon Conservancy**~Chardonnay 8.5
- Chateau Bonnet**~Semillon/Sauvignon Blanc 11
- La Crema**~Chardonnay, Monterey 12
- Frisk Prickly**~Riesling/Muscat Gordo, Australia 8
- Oyster Bay**~Sauvignon Blanc, New Zealand 10
- Danzante**~Pinot Grigio, le Venezie 7.5
- Perrier Jouet Grand Brut**~Champagne, 187ml 15
- Mionetto**~Prosecco, Spain 187ml 9
- Sangre de Toro**, **Rosé**, Catalunya 8

Red

- B.R. Cohn**~Cabernet Sauvignon, Sonoma 14
- Klinker Brick**~Zinfandel, California 12
- Chateau St. Jean**~Cabernet Sauvignon, Napa 12
- Estancia**~Pinot Noir, Monterey County 10
- BV Coastal**~Merlot, Napa 8.5
- Campo Viejo**~Tempranillo, Rioja 9
- Peter Lehmann**~Shiraz, Australia 8
- Doña Paula**~Malbec, Mendoza 10

Sweet Innocence

- Iced Tea**, **Fresh Lemonade**, **Arnold Palmer**, **Mr. Pibb**, **Coke**, **Sprite**, **Diet Coke**

MANY ITEMS MAY BE MADE GLUTEN FREE, PLEASE INFORM SERVER OF ANY FOOD ALLERGIES

GUIDED BY PRINCIPALS OF SUSTAINABILITY

18% GRATUITY MAY BE ADDED TO TABLES OF SIX OR MORE

Share Me

- Marinated Olives** 4
- Roasted Chipotle Spiced Almonds** 4
- Giardiniera**-spicy house pickled vegetables 4
- House Plate**-Duck Pâté, Burrata cheese, duck prosciutto, giardiniera & cornichons 17
- Grilled Artichoke** with Dijon aioli and truffle drizzle 11
- Lamb Slider** with harissa & cucumber sauces and shoestring potatoes 7
- Freshly Cut Truffle Fries** with shaved Parmigiano Reggiano 7
- Yellow Fin Tuna Tartar** with Sriracha aioli, avocado, cucumber, wontons, soy and truffle essence 15
- Griddled Ciabatta** with shiitake, oyster and crimini mushrooms, finished with Haystack Mountain goat cheese and balsamic reduction 11
- Escargot** with garlic butter and Stilton cheese over griddled ciabatta toast 12
- Crispy Calamari** with Peppadew, mizuna greens, toasted sesame, chive and yuzu dipping sauce 12
- Mussels and Frites**-Italiano-red chilies, garlic, white wine, plum tomato
- Thai- coconut milk, red curry, cilantro, lime, kombu
- Con formaggio- shallot, white wine, Stilton blue cheese 15
- Pork Belly**, chestnut puree, apple cider gastrique, fennel apple salad 15
- Elk Hash**, caramelized onion, Black Mission fig, poached quail egg 16
- Rosemary Beignets** topped with shaved Prosciutto di Parma, Parmigiano Reggiano, first press olive oil and balsamic reduction 15

Hand Held

ALL SANDWICHES INCLUDE FRIES & SMALL SALAD

- Sacré Bleu! Burger**-Maytag blue cheese, mayo, tomato, brioche 13.5
- Shaved Turkey Breast** jalapeño cranberry jam, brie cheese, organic greens, mayo, brioche 12.5
- Cuban**- pulled pork, ham, pickles, yellow mustard, Swiss, French bread 12.5
- Grilled Chicken** pesto, fresh mozzarella, tomatoes, mayo, brioche 12.5
- Pork Belly BLT**- crisp iceberg, tomato, chipotle gastrique, brioche 14.5
- Pastrami on Pretzel Roll** with Swiss, whole grain IPA mustard and mayo 12.5
- Quinoa Falafel** with tomato, organic greens, cucumber mint yogurt sauce, brioche 12.5

Soup & Market Salad

Soup of the Moment 7

Organic Mixed Greens, roasted beets, Haystack Mountain goat cheese & Balsamic reduction 11

Caesar of the Artisan, hearts of romaine, Parmigiano Reggiano and white anchovy 10

CAUTION: Garlicky, do not eat on a first date!

Beef Carpaccio, baby arugula, capers, Parmigiano Reggiano and lemon emulsion 12.5

Chinese Chicken Salad, shaved napa cabbage, bell peppers, carrots, mizuna greens, wontons and a ginger-soy dressing 14

Forked

- "Le Bar Steak"** grilled flatiron steak, mashers, brandy-green peppercorn demi glace, roasted root vegetables 22
- Market Vegetable Inspirations**, quinoa salad, grilled asparagus, tomato, scallion, garlic seared rapini, grilled avocado, baby arugula & shaved fennel salad, Brussel sprouts 22
- Mushroom Risotto**, hodgepodge of mushrooms, white truffle oil, Parmigiano Reggiano 18
- Grilled Loch Duart Scottish Salmon**, zucchini-ricotta fritter, lemon caper butter, grape tomatoes 29
- Hazelnut Crusted Ruby Red Trout** with brown sugar bourbon butter, grilled asparagus, and roasted fingerlings 27
- Pan Seared Scallops**, sweet potato hash with apple wood smoked bacon, shiitake and leek, chipotle aioli 33
- Sage Roasted Poussin**, butternut squash ravioli, cinnamon brown butter, sage foam 26
- Slow Roasted Maple Leaf Farms Duck**, drunken cherry jus, Maytag Blue cheese mashers, garlic seared spinach 27
- Braised Rabbit**, fresh pappardelle pasta, pearl onion, thyme, pancetta, Chianti demi glace 28
- Cedar Springs Lamb Meatballs** with rosemary polenta, pomodoro sauce, house made ricotta, garlic seared rapini 25
- 2,880 Minute Short Ribs**, whole grain mustard glaze, roasted root vegetables, mashers 26
- Grilled Ribeye**, rosemary rub, mushroom risotto, roasted tomato, shallot demi glace 36
- Grilled Filet of Beef**, roasted fingerlings, sauté of roasted peppers, roasted garlic, spinach, pine nuts & Stilton blue cheese fondue 37

Sides

- Garlic Seared Spinach 6
- Roasted Fingerlings 6
- Grilled Half Artichoke 6
- Parmigiano Reggiano Risotto 7
- Maytag Blue Mashers 6
- Grilled Asparagus 6
- Garlic Seared Rapini 6

Indulgence

- Double chocolate brownie with roasted banana gelato & toasted hazel nuts
- Cinnamon roll bread pudding, salted caramel sauce, vanilla bean ice cream
- Mango or raspberry Sorbetto with fresh berries
- Vanilla bean cheesecake with vanilla bean ice cream
- Chocolate espresso pot de crème