



- \$MP OPEN **RAVIOLI** FILLED WITH WHATEVER IS FRESH AND GOOD
- \$16 **RIGATONI** WITH SUN DRIED TOMATO CREAM, BASIL AND ITALIAN SAUSAGE
- \$MP **FISH** OF THE MOMENT
- \$25 HAZELNUT CRUSTED **RUBY RED TROUT** WITH BROWN SUGAR BOURBON BUTTER, GRILLED ASPARAGUS, AND ROASTED FINGERLINGS
- \$33 PAN SEARED **SCALLOPS**, SWEET POTATO HASH WITH BACON, SHIITAKE AND LEEK, CHIPOTLE AIOLI
- \$23 NATURAL **CHICKEN** BREAST OVER OVEN ROASTED CARROTS, CRIMINI MUSHROOMS, ENGLISH PEAS, CIPOLLINI ONIONS, TOMATOES, AND FINGERLING POTATOES WITH LEMON THYME JUS
- \$24 SPICED BONE IN **PORK** CHOP, SHARP WHITE CHEDDAR CHEESE MASHERS, RED ONION MARMALADE AND MINTED APPLE SAUCE
- \$25 SLOW BRAISED BEEF **SHORT RIBS** WITH MASHERS, LEEKS, ROASTED CARROTS AND WHOLE GRAIN MUSTARD JUS
- \$27 SLOW ROASTED **DUCK**, DRUNKEN CHERRY JUS, MAYTAG BLUE MASHERS, GARLIC SEARED SPINACH
- \$32 GRILLED **RIBEYE** WITH MASHERS, ROASTED GARLIC, SWISS CHARD, AND MAYTAG BLUE CHEESE
- \$36 GRILLED COLORADO **LAMB** CHOPS, ROSEMARY POLENTA, TOMATO-KALAMATA OLIVE RAGOUT, WHITE TRUFFLE DRIZZLE
- \$34 **TENDERLOIN** OF BEEF TOPPED WITH ROASTED RED PEPPERS, SPINACH, TOASTED PINE NUTS AND HAYSTACK MOUNTAIN GOAT CHEESE, SERVED OVER MASHERS
- \$20 DUCK **RISOTTO**, SHIITAKE MUSHROOMS, PARMIGIANO REGGIANO, CHIVE AND WHITE TRUFFLE OIL DRIZZLE
- \$17 MARKET **VEGETABLE** INSPIRATIONS

\$4.00 SPLIT PLATE CHARGE

SIDES

- \$6 GRILLED ASPARAGUS
- \$6 ROASTED FINGERLINGS
- \$6 GARLIC SEARED SPINACH
- \$6 HALF GRILLED ARTICHOKE
- \$6 SWISS CHARD
- \$7 MUSHROOM RISOTTO
- \$6 MAYTAG BLUE MASHERS
- \$6 GARLICKY RAPINI