

DINNER

— BREADS + SNACKS + SOUPS —

Half Baguette Wisconsin butter	Complimentary	V VV+
Garlic Bread roasted garlic, fontina, parmesan	5	V VV+
Grilled Pita roasted red pepper hummus, marinated olives	7	V VV+
Cheese and Bread handmade ricotta, grilled boule, marinara sauce	7	V VV+
Crudite romesco and ranch	7	GF V VV+
Shishito Peppers charred shishito, Maldon salt	8	V VV+
Housemade guacamole tortilla chips, jalapeño, radish	8	V VV+
Deviled Eggs smoked salmon, everything spice	7	GF
Bone Broth Chicken Soup matzah ball or rice	4	GF+
French Onion Soup beef broth	6	GF
Soup of the Day	4	

— SHARE PLATES —

SALADS

Greek Village Salad tomato, cucumber, feta, olives, red onion, peppers, capers	11	GF V VV+
Beet Salad red, golden, herb citrus dressing, pistachio	10	GF VV
Americana Kale Caesar Salad kale, celery, grilled bread, parmesan	10	GF+
Kitchen Salad strawberries, onion, candied pecans, fried goat cheese, sherry vinaigrette	11	V

STARTERS

By the piece: Oysters du jour on a half shell 2 ea. GF • Shrimp Cocktail 3 ea. GF		
Lentil + Apricot Salad micro cilantro, Citrus yogurt, pickled red onion, honey	9	GF V
Pot of Mussels Chardonnay, broth, dijon, tarragon fries	16	
Fritto Misto calamari, shrimp, fennel, red pepper aioli	14	
Thick-cut Smoked Bacon agave-jalapeno glaze	12	GF
Salt + Vinegar Boneless Chicken Crisp blue cheese dressing	11	
Baked Pasta handmade rigatoni, gouda, Swiss, cheddar, parmesan, truffle oil, bacon	13	

— HANDMADE PASTA —

Jersey Corn + Shrimp Carbonara tagliatelle, spinach, bacon	18	
Spring Pea + Carrot pappardelle, garlic-lemon butter, ricotta, pea tendrils	17	V
Rigatoni Bolognese slowly cooked grass-fed beef, pecorino	18	

— ENTREÉS —

Herbed Salmon charred lemon, spinach, radishes, red lentils	19	GF
Grilled Bronzino sweet peas, leeks, maitakes, chervil beurre blanc	23	GF
Hawaiian Bowl ahi tuna, sushi rice, cucumber, avocado, edamame, quinoa, ginger, soy	19	GF
Fresh Catch Fish + Chips tarragon tartar sauce malt vinegar fries	19	
Lemongrass Shrimp jasmine rice, mixed vegetables	21	
Thai Vegetable Curry Bowl fried egg, rice, spiced yogurt, cauliflower stew	19	VV+
Roasted Chicken herb marinated chicken breast, wheat-berries, broccoli, cauliflower, herb oil	18	GF+
Pan-crusted Chicken Breast toasted couscous, fennel, red pepper, citrus vinaigrette	18	
Grilled Lamb Chops mint chutney, tabbouleh, lamb jus, herb salad	27	GF
Braised Short Rib mashed potato, grilled vegetables	24	GF
Prime New York Strip roasted potato, shishito pepper, compound butter	27	GF

— SANDWICHES + BURGERS —

Grilled Gouda Sandwich caramelized onions and fennel, roasted maitake fries	15	GF+
Beans and Beet Burger pickled red cucumber, butter lettuce, spiced tahini fries	15	GF+
Grilled Chicken Sandwich guacamole, pico de gallo, cheddar, honey-lime ancho sauce fries	16	
18-hour Corned Beef Reuben sauerkraut, Swiss, Russian dressing, grilled rye fries	17	
Grass Fed Beef Burger cheddar, lettuce, tomato, onion fries Options: Fried Eggs +2, Bacon +2	15	GF+

— SIDES —

French green beans	6	GF VV	roasted fingerling potatoes	6	GF VV
Brussels sprouts	6	GF VV	mashed potatoes	4	GF VV
grilled summer vegetables	6	GF VV	French fries	4	GF VV
asparagus	6	GF VV	side feta	4	V
creamed spinach	6	GF VV			

Dietary Flexibilities

GF always prepared without gluten	V	does not contain meat or fish	W	does not contain animal products
GF+ can be modified for gluten-free	V+	can be modified for vegetarian	VV+	can be 100% plant-based

