

## soup & salads

<b>soup du jour</b>	<b>10</b>
<b>mixed organic greens</b>	<b>9</b>
herbal vinaigrette	
<b>winter kale salad</b>	<b>13</b>
mandarin orange, crispy wonton strips, toasted sesame seeds, sesame dressing	
<b>roasted beet salad</b>	<b>13</b>
baby arugula, spiced pecans, goat cheese, citrus vinaigrette	

## shared items

<b>cured meats **</b>	<b>15</b>
herbed olives, marcona almonds	
<b>cheese plate</b>	<b>15</b>
rosemary-semolina crackers, house preserves	
<b>shigoku oyster on the half shell *</b>	<b>3</b>
mignonette, lemon	
<b>roasted brussels sprouts</b>	<b>13</b>
dried cranberries, candied walnuts, fig balsamic reduction	
<b>smoked salmon mousse crêpes</b>	<b>14</b>
watercress, apple, beet & horseradish coulis	

## entrées

(cook times may be long on certain items. please inform your server of any time constraints.)

<b>house lasagne</b>	<b>20</b>
bechamel, pesto, marinara, italian sausage	
<b>traditional cassoulet</b>	<b>27</b>
duck confit, pork shoulder, house sausage, navy beans, toasted bread crumbs	
<b>pan roasted chicken</b>	<b>23</b>
prosciutto wrapped, seasonal vegetable	
<b>seared beef tenderloin *</b>	<b>38</b>
potato purée, wilted chard, chestnut butter	
<b>brown butter gnocchi</b>	<b>24</b>
garnet yams, kale, toasted hazelnuts, parmesan	
<b>fish of the day *</b>	<b>mp</b>

## sides

<b>smashed potato cake</b>	<b>7</b>
<b>side of seasonal vegetable</b>	<b>8</b>
<b>kids' noodles</b>	<b>9</b>
<b>rustic baguette quarter</b>	<b>2</b>
choice of butter or greek olive oil and balsamic	

\* (consuming raw or undercooked seafood, eggs, shellfish or meats may cause foodborne illness.)

\*\* (olives may contain pits)