

DINNER MENU

Tuesday-Saturday 5pm-Close

STARTERS

MUSHROOM TART 8

Thyme Tart, Mushroom Custard,
Mushroom 'Bacon' Scallions, Radish

CHEESE & CHARCUTERIE 24

House Pickled Vegetables, Anthem Beer Mustard,
Seasonal Jam, Nuts & Berries. Crackers & Crostini's

SOUP OF THE DAY 6

Inspired Daily

SALADS

BURRATA CAPRESE 12

Heirloom Tomatoes, Burrata, Basil, Balsamic Glaze,
Smoked Malden Salt

FILET & WEDGE 22

Iceberg Lettuce, Cherry Tomatoes, Bacon, Blue
Cheese Crumbles, Onion Ring, Blue Cheese Dressing

CAESAR SALAD 10

Romaine Lettuce, Parmesan Crisps, Breadcrumbs,
House Made Caesar Dressing

ENTREES

PAN ROASTED AIRLINE CHICKEN 18

Parsnip Puree, Braised Seasonal Greens,
Sherry Chicken Jus, Parsnip Chips

CAULIFLOWER RISOTTO 18

Arborio Rice, Cauliflower, Herbs De Province,
Pecorino Cheese, Shaved Black Truffle
Vegetarian

BRAISED SHORT RIB 30

Red Wine Braised Short Rib, Semolina Grits,
Pickled Hon Shimeji Mushrooms,
Roasted Baby Carrot, Braising Jus

BLOOD ORANGE

GLAZED SALMON 25

Blood Orange Ginger Glaze Salmon Filet,
Grilled Asparagus, Herb Salad

8OZ PRIME FILET MIGNON 50

Fondant Potatoes, Grilled Asparagus,
Red Wine Reduction, Herb Butter

SIDES 5

MAC N CHEESE

PARMESAN RISOTTO

BAKED POTATO

FRIES 3

SWEET POTATO FRIES 3

PETIT HOUSE SALAD

BACON BRUSSEL SPROUTS +2

WILD MUSHROOMS +2

GRILLED ASPARAGUS +2