

## WINES BY THE GLASS

### Sparkling Wine

Finca Viladellops *Ancestral* 2016, Spain  
 Hillinger Pinot Noir Rosé Secco NV, Austria  
 Gaston Chiquet Tradition Premier Cru Brut NV, Champagne

### Whites

Gen 5 Chardonnay 2017, Lodi  
 La Cosmique Chardonnay 2017, France  
 Louis Michel & Fils Chablis Grand Cru 2015, France (CV)  
 Highway 12 Sauvignon Blanc, 2018, Sonoma County  
 Lubanzi Chenin Blanc 2018, South Africa  
 Ferrandiere Sauvignon Blanc 2018, France  
 Windisch Piesporter Riesling 2018, Germany  
 Barbarosso Pinot Grigio 2018, Italy  
 Mastroberardino Falanghina 2018, Italy

### Rosé

Marrenon Roséfine 2019, France

### Reds

Thistle & Thorn Cabernet Sauvignon 2017, Napa Valley  
 Vinum Cellars *Typesetter* Cabernet Sauvignon 2017, Napa  
 Tuck Beckstoffer *Mad Hatter* Cabernet 2017, Napa (CV)  
 Lacroix 2016, Bordeaux Supérieur  
 Lignum Red Blend 2018, Italy  
 Alchemist Pinot Noir 2017, Willamette Valley  
 Pierre Pinot Noir 2018, France  
 Auteur Pinot Noir 2018, Sonoma Coast (CV)  
 Tablas Creek *Esprit de Tablas* 2017, Paso Robles (CV)  
 ClaudeVal 2018, Languedoc Grenache Blend  
 Rotllan Torra 2010, Priorat  
 Enrique Foster *Ique* Malbec 2017, Argentina  
 Paolo Marcarino Barbera 2018, Italy

(CV) = Coravin

Full Wine List



## COCKTAILS

Thirst and How	12
Bulleit Rye, Dry Sherry, Orange Liqueur, Orange Bitters and Orange Peel	11
Figeddaboudit	13
Maker's Mark, Cardamaro Vino Amaro, House-made Fig Jam	8
French Ginger Martini	10
Domaine de Canton, Absolut Citron Vodka, Fresh Lemon, and Candied Ginger	30
Thyme Salty Dog	8
Deep Eddy Grapefruit Vodka, Thyme Infusion, Grapefruit Juice and Sea Salt	10
Smoked Carrot	9
Casamigos Mezcal, Turmeric, Carrot Juice, Jalapeño and Lime	7
Boulevardier	9
Basil Hayden Dark Rye, Campari, Cocchi Sweet Vermouth, and Orange	11

## SOUP & SALADS

Mixed Green Salad included with Main Course. Substitute Caesar Salad, Spinach Salad or Soup for an Additional \$3	15
Soup of the Day	14
Mixed Greens	24
Lightly Tossed in a House Made Herb Vinaigrette	11
Traditional Caesar Salad with Parmigiano-Reggiano and House Made Croutons	12
Baby Spinach, Quail Egg and Warm Bacon-Maple Vinaigrette	14
Dress up your salad with:	9
Fried Calamari	28
Gorgonzola Cheese	30
Goat Cheese	8
Feta Cheese	6
Pine Nuts	8
	2
	3

## APPETIZERS

Apple Beggar's Purse	13
Sautéed Apples, Onions, Walnuts, and Gorgonzola Cheese in Pastry with Thyme Butter Sauce	
Tuna Tartare* (GF)	16
Yellowfin Tuna, Jicama, and Green Apple with Horseradish Aioli and Purple Potato Gaufrette	
Bay Scallops	16
Sautéed Bay Scallops with Sunburst Tomatoes, Smoked Bacon, Leeks, Crostini and Oregano Beurre Blanc	
Escargot	13
Burgundy Helix Snails, Cremini Mushrooms, Creamy Gorgonzola, and Crostini	
Polenta Panzanella	14
Fried Parmigiano-Reggiano Polenta, Cucumbers, Roasted Red Bell Peppers, Sunburst Tomatoes, Kalamata Olives, Red Onion, Capers, and Balsamic Vinaigrette with Panko-Goat Cheese Crouton	
Grilled Octopus (GF)	16
with Chorizo, Crispy Fingerling Potatoes, Olives, and Shishito Peppers over Roasted Red Bell Pepper-Chimichurri	
Artisan Cheese Plate	23
Chef's Nightly Selection of Artisan Cheeses and Accompaniments	
Seared Foie Gras* (GF)	19
over Apple Chutney, Bacon Praline, Honey- Roasted Fig, and Cherry Gastrique	

## MAIN COURSES

Scallops*	38
Sautéed Sea Scallops over Asian Pear and Caramelized Shallot Couscous with Red Beet-Pistachio Pesto and Orange Reduction	
Wagyu Beef Short Rib	48
over Horseradish Spaetzle with Porcini Mushrooms, Sautéed Spinach, Gruyere Bechamel, and Rosemary Demi Glace	
Pan Roasted Scottish Salmon* (GF)	31
over Smashed Sweet Potatoes, Watercress Purée, English Peas, Prosciutto, and Horseradish Crème Fraîche	
Grouper and Lobster Tail (GF)	54
over Saffron Risotto with Sautéed Okra and Tarragon Beurre Blanc	
Elk Chop*	50
with Truffle-Onion Soubise, Eggplant Ravioli, Cremini Mushrooms, and Balsamic Reduction	
Stilton-Crusted Filet Mignon*	52
with Yukon Gold Smashed Fingerling Potatoes, Haricots Verts, and Red Wine Reduction	
Veal Chop* (GF)	48
with Jumbo Shrimp over Smashed Fingerling Potatoes, Cremini Mushrooms, Capers, Asparagus, and Sherry Garlic Butter Sauce	
Lamb Tenderloin*	41
over Red Kuri Squash-'Nduja Couscous with Braised Fennel and Brown Butter-Balsamic Sauce	
Fettuccine	29
House Made Fettuccine with Almond-Basil Sauce, Warm Ricotta, Butternut Squash and Portobello Mushrooms	

\*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.