



STARTERS

GREEN EGGS & HAM | 6

whipped avocado filling, cayenne pepper, pecan bacon

MUSSELS | 12.5

shallots, garlic, chardonnay, cream & butter sauce, grilled garlic bread

TUNA TACOS | 11

sesame & sesame seed oil, daikon, cucumbers, napa cabbage, wasabi ponzu, flour tortillas

PULLED CHICKEN DIP | 9

cream cheese, parmesan, peppers, red onions, sour cream, green chilies, green onions, grilled sweet corn, housemade chips doritos style

DINNER

BOURBON BONE-IN PORKCHOP | 22

Mission fig & apple, onion jam, red pepper sautéed broccoli rabe, boursin mashed potatoes

BRAISED SHORT RIBS | 22

wild mushroom risotto, demi glace, garden vegetables

BOURSIN RICOTTA GNOCCHI | 17

housemade gnocchi with rich pomodoro sauce, parmigiano-reggiano, béchamel

SHRIMP & GRITS | 17

cheese, andouille sausage, roasted tomato demi glace

FILET MIGNON AU POIVRE | 28

black peppercorn crusted, duxelle stuffing with, roasted tomato demi glace, boursin mashed potatoes, fresh vegetables

MAHI MAHI | 19

buerre maître d' , garden vegetables, spicy tomato basil risotto

DESSERTS

NONNA'S CHOCOLATE CAKE | 6.5

rich chocolate cake, dark chocolate ganache

NEW YORK CHEESECAKE | 7

classic New York cheesecake, strawberry compote

SIDES

CAESAR SALAD | 5.5

romaine lettuce, parmesan, house made Caesar dressing

FEATURED SOUP

our featured soup changes daily
cup | 5
bowl | 7

Parties of 6 or more will incur a 20% gratuity charge.

We respectfully decline substitutions.

Owners - Brad Plummer & Anne McNamara

Chef - Chris Mullen