

Starters

ROSEMARY BOULE dijon butter	5.75 each
SHRIMP CORNDOG "BEAT BOBBY FLAY" WINNER! bistro honey mustard	2.75 each
BACON WRAPPED APRICOTS tequila soaked apricots, hickory smoked bacon, jalapeño kumquat honey glaze	9.75 /6 pieces
TULIP TREE TRILLIUM CHEESE baked to order, cherry ginger rosemary jam, marcona almonds, crispy lavosh	12.75
CREOLE "DEVILED EGGS" creole mustard, tomato gumbo spiced filling, spicy popcorn shrimp, garlic aioli	9.75/3
FOIE GRAS MOUSSE sauterne cured, strawberry ginger jam, bingo spiced cashews, toasted country bread	13.75
BRUSSELS SPROUTS "KUNG PAO" scallions, smoked peanuts, celery, ramen crumble	12.75
CAULIFLOWER "ELOTE" creamy cilantro lime aioli, pickled corn, cotija, chipotle brown butter crumbs	12.75
TENNESSEE "EGGROLLS" pulled pork, grits, jalapeño, cheddar, bourbon bbq "kale slaw"	11.75
SEA SCALLOPS smoked corn purée, poblano jicama pico de gallo, garlic chips, pepita cous cous	16.75
LOBSTER WAFFLE basil roasted garlic waffle, lobster, zucchini sauté, mustard cream, crispy leeks, tomato jam	15.75
ROASTED RED PEPPER HUMMUS red wine pickled feta, cucumber, tomato, olive, tzatziki, fried shishito pepper, pita	11.75
PRIME RIB "DUMPLINGS" horseradish crème fraiche, bacon pico de gallo, queso fresco, housemade steak sauce	14.75

Soups & Salads

ROASTED BUTTERNUT SQUASH MAPLE three squash relish, fennel pepper whipped cream	8.75
BISTRO SOUP OF THE DAY seasonal ingredients	8.75
BRUSSEL SPROUT "COBB" charred onion, delicata squash, smoked bacon, egg, tomato, apple, avocado mousse, manchego cheese, mustard shallot dressing	13.75
ROASTED BEETS red & gold beets, poached pear, pickled red onion, currants, smoked pecan granola, frisée, honey whipped feta cheese	13.75
BABY ROMAINE sundried tomato, roasted butternut, shaved fennel, spiced walnuts, potato stix, cotija and calabrian chili buttermilk dressing	13.75

Entrées

STANLEY'S MEATLOAF chile jam, whipped potato purée, broccoli, carrot, vermont white cheddar cheese, crispy vidalia onion	27.75
SALMON FILET olive oil poached, chile sweet potato purée, shiitake mushroom rangoon, pomegranate molasses	30.75
BEEF SHORT RIB potato purée, mushroom ragout, blue cheese, potato latke, sundried tomato escabeche, red pepper coulis	35.75
CHICKEN & PORK BELLY "PICCATA" roasted garlic fregola, lemon chick pea fries, caper raisin agrodolce, charred broccolini	31.75
FETTUCINI crushed tomato sauce, roasted garlic ricotta, pancetta add chicken artichoke meatballs 7.75 extra	20.75
WILD MUSHROOM "PAELLA" kale, poached egg, saffron aioli, goat cheese, cauliflower, pickled shallot, delicata squash	25.75
TROUT butternut sage risotto, muffledetta relish, ratatouille vegetables, piquillo pepper purée, fig balsamic glaze	32.75
DUCK & DUCK rosemary duck confit arancini, roasted grape & fennel relish, peach fresno chili gastrique, mustard crème fraiche	35.75

Sides 8.00

Roasted Garlic Mashed Potatoes Butternut Sage Risotto Mac-n-Goat Cheese