

## Sharables

**ROSEMARY BOULE** dijon butter 4.75 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 8.75 /6 pieces

**TULIP TREE TRILLIUM CHEESE** baked to order, plum ginger rosemary jam, marcona almonds, crispy lavosh 9.75

**DEVILED EGGS "BLT"** applewood bacon, sundried tomato, frisée 5.75/3 pieces

**CHEESE PLATE** tulip tree creamery cheeses, housemade sopressata 15.75

**FOIE GRAS MOUSSE** sauterne cured, plum ginger jam, bingo spiced cashews, country bread 9.75

**BUFFALO CAULIFLOWER** creamy buffalo sauce, celery, pickled carrots, maytag blue cheese 8.25

**TENNESSEE "EGGROLLS"** pulled pork, grits, jalapeño, cheddar, bourbon bbq "kale slaw" 9.75

## Starters

**PORK BELLY** six hour roasted, lemon thyme apple sauce, bourbon star anise glaze, bacon mustard, brown butter streusel 14.75

**SEA SCALLOPS** jalapeño larded, heirloom tomato pico de gallo, corn pudding, fregola, crispy tortilla, bacon jam 15.75

**LOBSTER WAFFLE** basil roasted garlic waffle, lobster, zucchini sauté, mustard cream, crispy leeks, tomato jam 14.75

**ROASTED GARLIC HUMMUS** greek style, red wine pickled feta, cucumber, tomato olive, mint tzatziki, oregano evoo, fried shishito pepper, toasted pita 10.75

**PRIME RIB "DUMPLINGS"** sour cream & chive crème fraîche, crispy prosciutto, onion streusel, red pepper chimichurri, leek ash 12.75

## Sides 7.25

**ROASTED GARLIC MASHED POTATO PURÉE**

**CREAMED SPINACH** leeks

**MAC-N-GOAT CHEESE** pesto

**BRUSSELS SPROUTS** teriyaki aioli, peanut gremolata

## Soups & Salads

**TOMATO BASIL BISQUE** sundried tomato rice, basil crème fraiche 7.75

**FRENCH ONION** cheddar onion puff pastry, chives 7.75

**BISTRO SOUP OF THE DAY** seasonal ingredients 7.75

**BRUSSEL SPROUT "CAESAR"** strawberries, fennel, golden raisins, smoked pecans, manchego, honeycrisp apple, fig balsamic glaze 12.75

**ORIENTAL BEET SALAD** beets, cucumber, water chestnuts, red cabbage, macadamia nuts, pineapple, crispy noodles, sesame ginger vinaigrette 12.75

**ICEBERG "WEDGE"** egg, fennel, potato chips, gorgonzola, smoked ranch, sundried tomato, fig glaze 12.75

**"TOAD IN A HOLE"** toasted brioche, egg, artichokes, turchetti city ham, roasted pepper & olive relish, arugula, candied walnuts, brie, mushroom truffle coulis 12.75

## Entrées

**STANLEY'S MEATLOAF** chile jam, whipped potato purée, broccoli, carrot, vermont white cheddar cheese, crispy vidalia onion 25.75

**SALMON FILET** olive oil poached, thai curry cauliflower purée, toasted farro stew, hummus "fries" mustard crème fraiche, cherry cauliflower caponata 28.75

**HONEY SMOKED SHORT RIBS** garlic potato purée, mushroom ragout, three pepper marmalade, potato latke, pickled mustard seeds, ramp escabeche, smoked strawberry gochujang 32.75

**LAMB TENDERLOIN** corn cheddar fritters, eggplant purée, baby carrots, red pepper romesco, smoked honey mixed nut glaze, wild watercress 29.75

**FETTUCCINI** crushed tomato sauce, roasted garlic ricotta, pancetta 18.75 add chicken artichoke meatballs 6.75

**WILD MUSHROOM "PAELLA"** kale, baby carrot, spring peas, wild mushroom rice, poached egg, saffron tomato aioli, goat cheese, bread & butter ramps, roasted turnips, root chips 24.75

**TILAPIA** sweet corn & parmesan risotto, baby vegetables, candied pine nuts, oven dried tomato, chorizo spiced glaze, turnip orange purée 26.75

**DUCK & DUCK** smoked duck confit, crispy rice cilantro cake, blueberry pico de gallo, fava bean coulis, brown butter crème fraiche, shiitake mushroom conserva 32.75

