

## Starters

<b>ROSEMARY BOULE</b> dijon butter	5.75 each
<b>SHRIMP CORNDOG</b> "BEAT BOBBY FLAY" WINNER! bistro honey mustard	2.75 each
<b>BACON WRAPPED APRICOTS</b> tequila soaked apricots, hickory smoked bacon, jalapeño kumquat honey glaze	10.75 /6 pieces
<b>TULIP TREE TRILLIUM CHEESE</b> baked to order, cherry ginger rosemary jam, marcona almonds, crispy lavosh	12.75
<b>CHICKEN CORDON BLEU</b> "DEVILED EGGS" crispy swiss, ham, roasted chicken	9.75/3
<b>FOIE GRAS MOUSSE</b> sauterne cured, strawberry ginger jam, bingo spiced cashews, toasted country bread	13.75
<b>PINEAPPLE TERIYAKI BRUSSELS SPROUTS</b> scallions, smoked peanuts, celery, ramen crumble	13.75
<b>BUFFALO CAULIFLOWER</b> celery, blue cheese, pickled carrots, garlic bread crumbs	13.75
<b>TENNESSEE "EGGROLLS"</b> pulled pork, grits, jalapeño, cheddar, bourbon bbq "kale slaw"	12.75
<b>LOBSTER WAFFLE</b> basil roasted garlic waffle, lobster, zucchini sauté, mustard cream, crispy leeks, tomato jam	15.75
<b>ROASTED RED PEPPER HUMMUS</b> red wine pickled feta, cucumber, tomato, olive, tzatziki, fried shishito pepper, pita	11.75
<b>PRIME RIB "DUMPLINGS"</b> horseradish crème fraiche, bacon pico de gallo, queso fresco, housemade steak sauce	14.75

## Soups & Salads

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

## Entrées

<b>STANLEY'S MEATLOAF</b> chile jam, whipped potato purée, broccoli, carrot, vermont white cheddar cheese, crispy vidalia onion	27.75
<b>SALMON FILET</b> olive oil poached, chile sweet potato purée, shiitake mushroom rangoon, pomegranate molasses	30.75
<b>BEEF SHORT RIB</b> potato purée, mushroom ragout, blue cheese, potato latke, sundried tomato escabeche, red pepper coulis	35.75
<b>PORK TENDERLOIN</b> swiss chard smoked gouda crepe, charred broccolini, pistachio gremolata, apricot bbq glaze, honey pork jus	32.75
<b>FETTUCINI</b> crushed tomato sauce, roasted garlic ricotta, pancetta add chicken artichoke meatballs 7.75 extra	20.75
<b>WILD MUSHROOM "PAELLA"</b> kale, poached egg, saffron aioli, goat cheese, cauliflower, pickled shallot, delicata squash	25.75
<b>TROUT</b> butternut sage risotto, muffuletta relish, ratatouille vegetables, piquillo pepper purée, fig balsamic glaze	32.75
<b>DUCK &amp; DUCK</b> 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