

## Sharables

**ROSEMARY FOCACCIA** 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 "TAQUERIA STYLE"** cilantro tamale filling,  
chipotle lime chicken, raw salsa verde, tortilla  
crisp 5.75 /3 pieces

**FOIE GRAS MOUSSE** sauterne cured, sour cherry jam,  
bingo spiced cashews, country bread  
9.75 each

**BUFFALO CAULIFLOWER** creamy buffalo sauce,  
celery, pickled carrots, maytag blue cheese  
7.25

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

## Starters

**SUCKLING PIG** masa cornbread, melted spinach &  
leeks, poblano jam, cumin lime crema 13.75

**SEA SCALLOPS** red pepper romesco, macadamia nut  
quinoa, heart of palm relish, pickled plums 15.75

**LOBSTER WAFFLE** basil roasted garlic waffle, lobster,  
zucchini sauté, mustard cream, crispy leeks,  
tomato jam 13.75

**ROASTED GARLIC HUMMUS** greek style, red wine pickled  
feta, cucumber, tomato olive, mint tzatziki, oregano  
evoo, fried shishito pepper, toasted pita 9.75

**PRIME RIB "DUMPLINGS"** sour cream & chive crème  
fraiche, crispy prosciutto, onion streusel, arugula  
pesto, leek ash 12.75

**FOIE GRAS DUTCH BABY PANCAKE** speck ham, marcona  
almonds, quince gel, preserved lemon, micro  
arugula 16.75

## Soups & Salads

**BUTTERNUT SQUASH MAPLE** three squash relish, fennel pepper cream 7.75

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

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

**BABY SPINACH** roasted butternut & fennel, blackberries, cucumber, candied walnuts, cream cheese croutons, cabernet blackberry balsamic vinaigrette 10.75

**FALL HARVEST SALAD** radicchio & frisée, hickory roasted beets, cucumber, honey whipped blue cheese, oranges, buttermilk vinaigrette, pistachio granola 10.75

**ICEBERG "WEDGE"** egg, fennel, potato chips, gorgonzola, smoked ranch, sundried tomato, balsamic date purée 10.75

**"TOAD IN A HOLE"** toasted brioche, egg, artichokes, turchetti city ham, roasted pepper & olive relish, arugula, candied walnuts, taleggio cheese, mushroom truffle coulis 11.75

## Sides 6.75

**MASHED POTATO PURÉE**

**CREAMED SPINACH** leeks

**MAC-N-GOAT CHEESE** pesto

**KUNG PAO BRUSSELS SPROUTS** celery, peanuts

## Entrées

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

**SALMON** olive oil poached, salsify purée, lentil guanciale stew, chickpea "fries," basil caper salsa verde, mustard crème fraîche, butternut corn relish 28.75

**BEEF SHORT RIBS** bacon cheddar croquette, ratatouille vegetables, wild mushroom ragout, carrot gremolata, tomato molasses, pickled mustard seeds 32.75

**PORK CHOP** char-grilled, barley red pepper saffron risotto, green apple pancetta soffrito, local cider glaze, fennel salad 28.75

**WILD MUSHROOM "PAELLA"** kale, butternut squash, oven dried tomato, roasted mushroom rice, local egg, saffron tomato aioli, goat cheese, pickled ramps, root chips 23.75

**FETTUCINI** crushed tomato sauce, roasted garlic ricotta, pancetta 18.75

**ADD I** chicken artichoke meatballs 5.75

**TILAPIA** artichoke & tarragon risotto, baby vegetables, smoked pine nuts, oven dried tomato, hot-n-sour glaze, cauliflower lemon purée 25.75

**DUCK & DUCK** smoked duck & fennel confit, sweet potato vanilla purée, roasted garlic fregola, ratatouille, blueberry pico de gallo, blueberry thyme gastrique, pecans, buttermilk soubise 31.75

