

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

BACON CHICKEN RANCH DEVILED EGGS housemade ranch filling, smoked chicken confit 5.75/3 pieces

FOIE GRAS MOUSSE sauterne cured, plum ginger jam, bingso spiced cashews, country bread 10.75

BRUSSELS SPROUTS "miyaki" style sauce, kewpie mayo, 8.75

BUFFALO CAULIFLOWER creamy buffalo sauce, celery, pickled carrots, maytag blue cheese 8.75

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

Starters

SEA SCALLOPS roasted cauliflower purée, radish, pickled jalapeño, marcona almonds, caper golden raisin coulis 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, tzatziki, oregano evoo, fried shishito pepper, toasted pita 10.75

PRIME RIB "DUMPLINGS" spinach & leeks, sweet corn pico de gallo, crispy tortilla, cotija, poblano crème fraîche 13.75

PORK BELLY six hour roasted, apple sauce, bourbon star anise glaze, bacon mustard, pear ginger mostarda, pickled fennel, pie crumbs 14.75

Sides

ROASTED GARLIC MASHED POTATO PURÉE 7.50

MAC-N-GOAT CHEESE pesto 7.50

RISOTTO beer & cheddar "cheez-it" 10.00

Soups & Salads

BUTTERNUT SQUASH MAPLE three squash relish, peppercorn cream 7.75

FRENCH ONION cheddar onion puff pastry, chives 7.75

BISTRO SOUP OF THE DAY seasonal ingredients 7.75

BRUSSELS SPROUT "CAESAR" cucumber, fennel, golden raisins, smoked pecans, manchego, honeycrisp apple, fig balsamic glaze 12.75

HARVEST SALAD roasted red beets, butternut squash, pumpkin seed granola, goat cheese crème fraîche, oranges, endive, red wine vinaigrette 13.75

ICEBERG "WEDGE" egg, fennel, potato chips, gorgonzola, smoked ranch, sundried tomato, fig glaze 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, cauliflower kaffir lime purée, himalayan red rice, hummus "fries," coconut curry crème fraîche, apple peanut mostarda 28.75

HONEY SMOKED SHORT RIBS garlic potato purée, mushroom ragout, blue cheese, potato latke, pickled mustard seeds, sundried tomato escabeche, spanish red pepper coulis 32.75

PORK SECRETO STEAK moroccan bbq glazed, hawaiian style pork fried rice, pineapple, baby bok choy, smoked onion rings, honey carrot purée 31.75

FETTUCCINI crushed tomato sauce, roasted garlic ricotta, pancetta 19.75 add chicken artichoke meatballs 6.75

SQUASH "PAELLA" kale, baby carrot, snap peas, three squash rice, poached egg, aleppo pepper aioli, goat cheese, cauliflower, pickled shallots, roasted turnips, root chips 24.75

TILAPIA beer & cheddar "cheez-it" risotto, baby vegetables, marcona almonds, oven dried tomato, smoked honey glaze, green apple turnip purée 28.75

DUCK & DUCK red chile duck confit enchilada, jicama pico de gallo, quinoa & roasted corn, avocado green goddess, chicharrones, pepita gremolata 32.75

