

Sharables

- 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
- CHICKEN CHORIZO DATES** hickory smoked bacon, housemade chicken chorizo sausage, strawberry chili glaze, peanut streusel 12.75/3 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
- CHEESE PLATE** tulip tree creamery cheeses, housemade sopressata 16.75
- FOIE GRAS MOUSSE** sauterne cured, strawberry ginger jam, bingo spiced cashews, toasted country bread 12.75
- 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

Starters

- 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, oregano evoo, fried shishito pepper, toasted pita 11.75
- PRIME RIB "DUMPLINGS"** horseradish crème fraiche, bacon pico de gallo, queso fresco, housemade steak sauce 14.75

Sides

- Roasted Garlic Mashed Potatoes** \$8.00
- Creamed Spinach** leeks \$8.00
- Mac-n-Goat Cheese** pesto \$8.00
- Risotto** lemon caper thyme \$10.00

Soups & Salads

- ROASTED BUTTERNUT SQUASH MAPLE** three squash relish, fennel pepper whipped cream 8.75
- FRENCH ONION** aged cheddar grilled cheese, chives 9.75
- BISTRO SOUP OF THE DAY** seasonal ingredients 8.75
- BRUSSEL SPROUT "CAESAR"** green apple, cucumber, pickled red onion, red wine currants, smoked pecans, focaccia crostini, sorghum glaze, lemon caesar dressing 13.75
- SALT ROASTED BEETS** whipped chile lime mascarpone, crispy tortillas, avocado, pickled onions, cilantro, queso fresco 13.75
- BABY ICEBERG WEDGE** sundried tomato, gorgonzola, fennel, egg caviar, walnuts, potato stix, smoked ranch dressing, herb oil 13.75
- "TOAD IN A HOLE"** toasted brioche, egg, artichokes, prosciutto, roasted pepper & olive relish, arugula, candied walnuts, brie, mushroom truffle & red pepper coulis 14.75

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, swiss chard, asparagus, rhubarb agrodolce, pomegranate molasses 30.75
- BEEF SHORT RIB** potato purée, mushroom ragout, blue cheese, potato latke, mustard seeds, sundried tomato escabeche, red pepper coulis 35.75
- CHICKEN & PORK BELLY "PICCATA"** creamy roasted garlic fregola, lemon chick pea fries, caper raisin agrodolce, charred broccolini, chicken jus 31.75
- FETTUCINI** crushed tomato sauce, roasted garlic ricotta, pancetta 19.75 add chicken artichoke meatballs 7.75
- WILD MUSHROOM "PAELLA"** baby carrot, kale, poached egg, saffron aioli, goat cheese, cauliflower, pickled celery root, delicata squash, root chips 25.75
- TROUT** lemon caper risotto, muffuletta relish, ratatouille vegetables, piquillo pepper purée, fig balsamic glaze 32.75
- DUCK & DUCK** rosemary duck confit arancini, tricolored cauliflower, roasted grape & fennel relish, peach fresno chili gastrique, mustard crème fraiche 35.75

