

## 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 15.75
- 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 11.75
- TENNESSEE "EGGROLLS"** pulled pork, grits, jalapeño, cheddar, bourbon bbq "kale slaw" 11.75

## Starters

- SEA SCALLOPS "PROVENCAL"** tomato, zucchini, leeks, capers, basil, roasted garlic chips, eggplant purée, preserved lemon couscous 16.75
- LOBSTER WAFFLE** basil roasted garlic waffle, lobster, zucchini sauté, mustard cream, crispy leeks, tomato jam 14.75
- 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** pimiento artichoke \$10.00

## Soups & Salads

- WILD MUSHROOM BISQUE** pearl pasta, mushrooms, thyme, sage whipped cream 8.75
- FRENCH ONION** aged cheddar grilled cheese, chives 9.75
- BISTRO SOUP OF THE DAY** seasonal ingredients 8.75
- BRUSSEL SPROUT "CHOP"** golden raisins, smoky almonds, fermented broccoli, black garbanzo beans, brussels, sundried tomato, strawberry glaze, smoked ranch dressing 13.75
- SALT ROASTED BEETS** whipped chile lime mascarpone, crispy tortillas, avocado, pickled onions, cilantro, queso fresco 13.75
- BABY SPINACH** egg, goat cheese, carrot, red onion, hazelnuts, cucumber, potato hay, dried cherries, sherry mustard vinaigrette 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 BRISKET** potato purée, mushroom ragout, blue cheese, potato latke, mustard seeds, sundried tomato escabeche, red pepper coulis 33.75
- 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** pimiento artichoke risotto, bacon jam, ratatouille vegetables, piquillo pepper purée, bourbon glaze 30.75
- DUCK & DUCK** rosemary duck confit arancini, tricolored cauliflower, pickled cherry relish, sesame soil, bing cherry gastrique, mustard crème fraiche 35.75

