

## 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	9.75 /6 pieces
<b>TULIP TREE TRILLIUM CHEESE</b> baked to order, cherry ginger rosemary jam, marcona almonds, crispy lavosh	12.75
<b>CREOLE "DEVILED EGGS"</b> creole mustard, tomato gumbo spiced filling, spicy popcorn shrimp, garlic aioli	9.75/3
<b>FOIE GRAS MOUSSE</b> sauterne cured, strawberry ginger jam, bingo spiced cashews, toasted country bread	12.75
<b>BRUSSELS SPROUTS "KUNG PAO"</b> scallions, smoked peanuts, celery, ramen crumble	12.75
<b>CAULIFLOWER "ELOTE"</b> creamy cilantro lime aioli, pickled corn, cotija, chipotle brown butter crumbs	12.75
<b>TENNESSEE "EGGROLLS"</b> pulled pork, grits, jalapeño, cheddar, bourbon bbq "kale slaw"	11.75
<b>SEA SCALLOPS</b> smoked corn purée, poblano jicama pico de gallo, garlic chips, pepita cous cous	16.75
<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 "CAESAR"</b> green apple, cucumber, red wine currants, smoked pecans, focaccia crostini, lemon caesar	13.75
<b>SALT ROASTED BEETS</b> whipped chile lime mascarpone, crispy tortillas, avocado, pickled onions, cilantro, queso fresco	13.75
<b>BABY ICEBERG WEDGE</b> sundried tomato, gorgonzola, fennel, egg caviar, walnuts, potato stix, smoked ranch	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>CHICKEN &amp; PORK BELLY "PICCATA"</b> roasted garlic fregola, lemon chick pea fries, caper raisin agrodolce, charred broccolini	31.75
<b>FETTUCINI</b> crushed tomato sauce, roasted garlic ricotta, pancetta add chicken artichoke meatballs 7.75 extra	19.75
<b>WILD MUSHROOM "PAELLA"</b> kale, poached egg, saffron aioli, goat cheese, cauliflower, pickled celery root, delicata squash	25.75
<b>TROUT</b> lemon caper 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    Lemon Caper Risotto    Mac-n-Goat Cheese