

~APPETIZERS~

BAKED RICOTTA STUFFED EGGPLANT ^v
tomato sauce, frisee, balsamic 13

LAMB MEATBALLS ^{GF}
tzatziki, feta, gremolata 12

SPICY ITALIAN SAUSAGE AND PEPPERS ^{GF}
garlic herb butter, balsamic 11

ROASTED BRUSSELS SPROUTS ^{GF/V}
sweet chili glaze, almonds 12

GREMOLATA FRIES ^v
sea salt, grana padano, lemon garlic mayo 10

BAKED MAC & CHEESE
bacon, peas, cheddar, grana padano 12

BAKED GOAT CHEESE ^v
crostini, pickled red onions, pepper puree 12

~SALADS~

PICKLED BEETS & SHAVED CARROTS ^{GF/V}
labna, almonds, gorgonzola, frisee, champagne vinaigrette 9

GREEK SALAD ^{GF/V}
olives, tomatoes, red onions, cucumbers, feta, herb vinaigrette 9

SPINACH & GORGONZOLA ^{GF}
tomatoes, caramelized onions, bacon, champagne vinaigrette 9

~ENTRÉES~

*NY STRIP ^{GF}
beans & greens, tzatziki, sumac, olive oil, lemon 29

*BONE-IN PORK CHOP ^{GF}
roasted root vegetables, sage butter sauce, grana padano 24

*SEARED SEA SCALLOPS ^{GF}
cauliflower puree, broccolini, balsamic cherries, almonds 29

LEMON & PAPRIKA FRIED CHICKEN THIGHS
broccolini, olive tapenade, lemon, frisee, pickled onions 21

SPINACH & RICOTTA GNOCCHI ^v
truffled cream, roasted mushrooms 21

RIGATONI & ITALIAN SAUSAGE
bacon garlic cream sauce, shaved grana padano, black pepper 18

SLOW COOKED LAMB RAGU ^{GF}
creamy polenta, greens 21

SHRIMP & "GRITS" ^{GF}
creamy polenta, bacon butter sauce, caramelized onions,
greens, smoked sesame seeds 24

CURRIED ROOT VEGETABLES ^{GF/V}
creamy polenta, curry cream, dried cherries, almonds 17

*BLACK HAWK FARMS DOUBLE CHEESEBURGER
american cheese, lemon garlic mayo, pickles, fries 16



~BREAD & STUFF~

WARM BREAD ^v
sea salt butter, olive tapenade,
roasted garlic
5

BRUSCHETTA ^v
tomatoes, pickled onions,
olive tapenade, tzatziki,
feta, pepper puree
8

WARM PITA & HUMMUS ^v
tzatziki, tomatoes
9

~SIDES~ \$6/EACH

SIDE SALAD ^{GF/V}
CREAMY POLENTA ^{GF/V}
BEANS & GREENS ^{GF/V}
BROCCOLINI ^{GF/V}
SAUTÉED GREENS ^{GF/V}

"CHOOSE 4" CHEF'S TASTING MENU \$45/PERSON

ENTIRE TABLE MUST
PARTICIPATE
WINE/COCKTAIL PAIRING
\$26 SUPPLEMENT

CHEF/OWNER-DALLAS MCGARITY
CHEF-BRAD MENEAR
CHEF-TIM PIPER

*CONSUMING RAW OR
UNDERCOOKED MEATS,
POULTRY, SEAFOOD, OR EGGS
MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS IF YOU
HAVE CERTAIN MEDICAL
CONDITIONS

GF-GLUTEN FREE
V-VEGETARIAN