

~APPETIZERS & SALADS~

- BAKED RICOTTA STUFFED EGGPLANT ^v
tomato sauce, frisee, balsamic 12
- LAMB MEATBALLS ^{GF}
tzatziki, feta, gremolata, sumac 11
- PICKLED BEETS & SHAVED CARROTS ^{GF/V}
labna, almonds, gorgonzola, frisee, sherry vinaigrette 9
- GREEK SALAD ^{GF/V}
olives, tomatoes, red onions, cucumbers, feta, herb vinaigrette 9
- CRISPY SHAVED SHRIMP
olive tapenade, hot sauce, lemon 12
- WARM SPINACH & ARTICHOKE ^v
crostini, grana padano, red pepper puree 11
- ROASTED BRUSSELS SPROUTS ^{GF/V}
honey balsamic glaze, candied pecans 12
- GREMOLATA FRIES
sea salt, grana padano, lemon garlic mayo 12
- TOMATO & MOZZARELLA SALAD ^{GF/V}
pesto, extra virgin olive oil, balsamic, sea salt, frisee 9

~PASTA/POLENTA~

- SPINACH & RICOTTA GNOCCHI ^v
truffled cream, roasted mushrooms 17
- HAND ROLLED BEET PASTA ^v
roasted broccolini, caramelized onions, white wine butter 17
- SLOW COOKED LAMB RAGU ^{GF}
creamy polenta, tuscan kale 18
- SHRIMP & “GRITS” ^{GF}
creamy polenta, bacon butter sauce, caramelized onions,
tuscan kale, smoked sesame seeds 24
- ROASTED ROOT VEGETABLES ^{GF/V}
curry cream, creamy polenta, caramelized onions, tuscan kale 18

~ENTRÉES~

- BEEF SHORT RIBS ^{GF}
beans & greens, roasted mushroom & red wine demiglace 26
- *BONE-IN PORK CHOP ^{GF}
roasted root vegetables, sage butter sauce, grana padano 24
- *SEARED SCALLOPS ^{GF}
cauliflower puree, broccolini, cherries & almonds, balsamic 27
- *FISH OF THE DAY
please ask your server for today’s selection mkt
- LEMON & PAPRIKA FRIED CHICKEN BREAST
beans, & greens, balsamic mustard sauce, frisee, sumac 19
- *BLACK HAWK FARMS DOUBLE CHEESEBURGER
american cheese, lemon garlic mayo, tomato,
horseradish pickles, fries 16



MODERN KITCHEN AND BAR

~BREADS~

- WARM BREAD ^v
sea salt butter, olive tapenade,
roasted garlic
4
- GREEK TOAST ^v
tzatziki, white beans, lemon,
artichokes, olive tapenade,
red pepper puree
7
- TRUFFLED RICOTTA TOAST ^v
pesto, tomatoes, red onions,
cucumbers
7

~SIDES~
\$5/EACH

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

“CHOOSE 4”
CHEF’S TASTING
MENU
\$40/PERSON

ENTIRE TABLE MUST
PARTICIPATE

WINE/COCKTAIL PAIRING
\$26 SUPPLEMENT

GF-GLUTEN FREE
V-VEGETARIAN

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

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