

Appetizers

Mushrooms on Toast	18
Christophe's Mushrooms/Parmesan Cream Green Onions/Balsamic/Pickled Onions	
Calamari (DF)	19
Jalapenos/Lemon Aioli/Pickled Onions	
Yellowfin Tuna (GF/DF)	21
Lemon Aioli/Charred Corn & Jalapeño/Tomato Pickled Cucumber/Honey Vinaigrette	
Crispy Arancini	19
Marinated Squash/Tomato/Crème Fraiche/Parmesan	
Marinated Beet Salad (GF)	18
Goat's Cheese Mousse/Citrus/Macadamia/Tomato Black Olive Vinaigrette/Pickled Cucumbers/Panisse	
Crispy Brassicas (GF/DF)	20
Brussel Sprouts/Broccoli/Cauliflower/Curried Hummus/Pickled Cauliflower/Cranberry/Pistachio Hot Honey/Nutritional Yeast	
Seared Scallops (GF)	28
Lime Crema/House Bacon/Calabrian Chili/Cucumber Pickled Sultanas/Pickled Shallots	
French Fries – Garlic Aioli	9

GF – Gluten Free

DF – Dairy Free

Mains

Buttermilk Fried Chicken	36
Roasted Brussel Sprouts/Hot Honey/Green Onion Potato Salad/Crème Fraiche/Pickled Jalapenos, Cucumbers, Shallots & Corn	
Pan Seared Pickerel (GF)	37
Lemon Butter Caper Sauce/Toasted Almonds/Marinated Peas/Potato Lyonnaise/Roasted Broccoli/Cauliflower	
Braised Beef Shortrib (GF)	38
Crispy Potato Cake/Roasted Carrots/Pickled Mushrooms/Cauliflower Purée/Mushroom Demi Crème Fraiche	
Steak & Frites (GF)	38
Garlic Aioli/Chimichurri	
Vegetarian Rigatoni	28
Fried Eggplant/Sauteed Peas/Ricotta/Pine Nuts Tomato Sauce/Fried Mushrooms	
Shrimp Cavatelli	31
Garlic Butter/Calabrian Chili/Zucchini/Tomato/Parmesan Worcestershire Syrup/Pickled Shallots/Pangrattato	

Please let us know of any allergies