

STARTERS

DINNER

- CARPACCIO** ~ ARUGULA, SHAVED TRUMPET MUSHROOMS
GARROTXA, LEMON VINAIGRETTE 12
- BEIGNETS** ~ "SAVORY DOUGHNUTS", SMOKED PROSCIUTTO, STRAVECCHIO 11
- VALENCIA SALAD** ~ BIBB LETTUCE, CITRUS, OLIVES, PEQUILLO PEPPERS
MARCONA ALMONDS, QUAIL EGG, SHERRY VINAIGRETTE 11
- ROASTED MUSHROOM** ~ ANSON MILLS POLENTA, SWEET GARLIC 10
- GRILLED MAYA PRAWNS** ~ WATERCRESS, BACON-BUTTER VINAIGRETTE 14
- BRANDADE** ~ WHIPPED SALTED COD, TOASTED PINE NUTS
CURRANTS, GRILLED BREAD 12
- MOZZARELLA** ~ OVEN CURED TOMATO, FRISEE, HAZELNUT PESTO 10
- POTATO GNOCCHI** ~ WILD BOAR RAGU, STRAVECCHIO 14
- GRILLED CALAMARI STEAK** ~ SAFFRON POTATO, SHAVED CELERY, RADISH 12
- TRUFFLED MAC & CHEESE** ~ ORECCHIETTE, TRUFFLE BUTTER, BREAD CRUMBS 10
- PUB SOUP** ~ CHEF'S SOUP OF THE DAY 8

ENTREES

- RUSHING WATERS TROUT** ~ TUSCAN KALE, FINGERLING POTATO, SHALLOTS
BACON, OIL-CURED GRAPE TOMATOES 23
- ROASTED SALMON** ~ ESCAROLE, GIANT WHITE BEANS, CHORIZO
SHERRY GASTRIQUE 20
- BLACK ANGUS SKIRT STEAK** ~ ROSEMARY, HERBED SPAETZLE
SHAVED CANDIED BEETS, RED WINE 24
- CHICKEN** ~ CRISPY CHICKEN THIGHS, SWISS CHARD, ROMESCO 19
- GRIDDLED CHEESEBURGER** ~ BIBB LETTUCE, TOMATO, WISCONSIN CHEDDAR
NUESKE'S BACON, HOUSE CUT FRIES 15
- SLOW ROASTED PORK** ~ CREAMY POLENTA, CONFIT PORK SHOULDER
THYME, TOMATO JAM 19
- SHORT RIB** ~ RED BLISS POTATO PUREE, ROASTED BABY BEETS, RED WINE 24

SIDES (7)

- ESCAROLE / GIANT WHITE BEANS
SWISS CHARD / ROASTED SHALLOT
RED BLISS POTATO PUREE
HOUSE CUT FRIES / KETCHUP / SAFFRON AIOLI
CREAMY POLENTA