



STARTERS

Crab cakes, lump crabmeat, and julienne sweet potato with lemon-garlic aioli — 14

Vegetable Fritters with pickled cucumber and guasacaca (vg) (gf) — 13

Rustic Mushroom Tart, goat cheese and harissa tart baked in a cast iron skillet (vt) — 10

Wild rocket, extra virgin olive oil, blackberry ginger balsamic vinegar, shaved parmesan reggiano — 11

Kale with roasted butternut squash, Fuji apples, farro, cranberries, toasted walnuts and orange Dijon vinaigrette — 14

Mixed organic greens shallot vinaigrette — 8

French onion soup topped with melted Swiss cheese over crostini — 8

Tomato soup — 8

+ Add gourmet 3 cheese grilled cheese on brioche 7

ENTRÉES

8oz Filet of beef pan roasted w/butter, thyme, garlic, mashed potato and market veg (gf) — 32
+ Add sautéed mushrooms with white wine 5

Duck two ways, seared breast with leg confit served with butternut squash puree, shaved fennel, watercress and pomegranate reduction. — 32

Wild arctic char, seared with tarragon cream, asparagus, mushrooms, carrots, fingerling potatoes and crispy baked kale. (gf) — 30

Superior Farms lamb shank braised with petite French peas, parsnips, lardons and mint (gf) — 26

Beef roast in our veal stock with cheesy polenta cake, asparagus tips and cranberry (gf) — 22

Rocky's organic chicken piccata with capers creamy mashed potatoes and green beans — 19

Bucatini in a sage parmesan cream sauce, with summer vegetables and mushrooms — 18

Vegan Special of the Day — MP

SWEETS

Mango Basil Lime Sorbet — 7

Vanilla Bean Ice-Cream with Bacon Crumbles & Warm Maple Syrup — 8

Cheesecake with Berries and Whipped Cream — 9

Triple Chocolate Mousse — 11

Pear-Thyme Galette — 8

Rustic pastry with pear, figs, chopped walnuts, gorgonzola, thyme and Mt Shasta honey

Chocolate Lava Cake (Please allow 15 minutes) — 11

Vanilla Bean Ice-Cream — 4

+ Add Seasonal Berries 4 or Hersey's Chocolate Syrup 2

2% Organic Milk, Lemonade, Coke, Diet Coke, Ginger Ale, 7-Up, Iced Tea, Sumatra Blend Coffee — 3

*(gf) gluten-free (vg) vegan (vt) vegetarian Entrées include Rustic French Bread.
\$5.00 Split Entrée Charge. \$15 per 750 ml Bottle Corkage. 18% Gratuity added to parties of 6 +*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness