

STARTERS

Soup of the Day	15
French Onion Soup	16
Grand Cru Gruyère, Crouton	
Charcuterie and Cheese	26
Artisanal Cured Meats and Cheeses, Olives, Pickled Shallots, Rustic Bread	
Beets and Goat Cheese	18
Marinated Baby Beets, Laura Chenel Goat Cheese, Toasted Hazelnuts, Hazelnut Vinaigrette	
Mixed Greens Salad	18
Organic Baby Field Greens, Shaved Vegetables, Local Feta Cheese, Sherry Vinaigrette	
Little Gems Wedge	18
Point Reyes Blue, Bacon Lardon, Grape Tomato, Buttermilk Dressing	
Roasted Steamboat Oysters*	20
Chef's Selection of Preparation	
Steak Tartare*	19
Quail Egg, Herb Aioli, Shallot, Pain de Mie	
Duck Liver Mousse	19
Whole Grain Mustard, Pickled Shallot, Rustic Bread	

ENTREES

Grilled Kurobuta Bone-In Pork Chop*	46
Braised Red Cabbage, Spätzle, Spiced Apple Sauce	
Colorado Lamb Chops*	48
Root Vegetable Hash, Herb and Pistachio Pesto, Blue Lake Beans	
8 oz. Filet Mignon*	55
Asparagus, Mushroom Duxelles, Wild Mushrooms, Sauce Béarnaise	
Braised Boneless Short Rib	49
Celeriac Root Purée, Root Vegetables, Port Wine Demi	
Free-Range Half Chicken	36
Garlic Whipped Potatoes, Bacon Braised Lacinato Kale, White Truffle Gravy	
Classic Chicken Pot Pie	35
Chicken, Aromatics, Sweet Vermouth Velouté, Puff Pastry	
Branzino*	38
Hominy Grits, Cipollini Onions, Sugar Peas, Shiitake Mushrooms, Lemon Caper Butter	
King Salmon*	39
Escarole, Butter beans, Andouille, Charred Lemon	
Cioppino	48
White Fish, Prawns, Lobster, Manila Clams, PEI Mussels, Tomato-Fennel Broth, Aioli, Crostini	
Vegetable Tart	29
Phyllo, Seasonal Vegetables, Herb Goat Cheese, Thyme	

SIDES

Asparagus / Escarole, Butter Beans & Andouille / French Fries / Garlic Whipped Potatoes	10
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, a suggested 18% gratuity will be added to your check for parties of 6 or more;

Please feel free to raise, lower, or remove this gratuity at your discretion.

* consuming raw or undercooked meat, fish, shellfish or eggs can increase your risk of foodborne illness.