



Winter

{1st}

Escargot- Mushrooms, Onions, Fennel Oatmeal, Pine Needle Cream	9-
Roasted Gold Beets- King's Dairy Cottage Cheese, Sherry Vinaigrette, Chopped Egg, Chives	8 ³ / ₄ -
Crab Salad- Cabbage & Dried Mango Slaw, Citrus Vinaigrette	9 ³ / ₄ -
Caramelized Onion Soup- Bacon Rye Croutons, Smoked Cheddar	8-

{2nd}

Milk Braised Pork Shank- Winter Greens, White Beans, Onions Andouille Sausage, Jus	23-
Gnocchi & Roasted Parsnips- Parsnip Cream, Hazelnut Brown Butter, Parsley Oil	18-
Pan Seared Chicken Breast*- Grilled Broccoli, Chicken Broth, Goat Cheese Polenta	22-
Sauteed Striped Bass*- Roasted Carrot, Fennel, Potatoes, Olives, Almond Vinaigrette	25-

Chef/Owner Michael Falcone & Staff

Substitutions politely declined.

20% gratuity will be added to parties of six or more.

*Per regulations by the department of health, consuming raw or undercooked meat, seafood, poultry, shellfish or eggs may increase the risk of foodborne illness.

Don't forget to ask your server about The Hungry Puppy,
our line of organic dog treats!