



## STARTERS

### KATAIFI LAMB MEATBALLS

with crushed chickpeas, cauliflower tabbouleh and cucumber yogurt 12

### ROASTED CARROT HUMMUS

with spring vegetable escabeche, sunflower sprouts and grilled pita 8

### SESAME SEARED TUNA

with crispy wontons, cucumber salsa, sriracha aioli and sweet soy 13

### GRILLED ITALIAN SAUSAGE PLATE

with ricotta salada, fried olives, giardinera vegetables, crostini 14

### HOUSEMADE POTATO CHIPS

with herb yogurt and cucumber avocado dipping sauce 6

### CHILI- LIME CRAB AVOCADO TOWER

with pico de gallo, crispy tortillas and chipotle aioli 17

### FRESH BEET AND SMOKED GOAT CHEESE TERRINE

with roasted beets, smoked goat cheese, arugula salad, grilled orange vinaigrette 10

### HOUSEMADE SHRIMP AGNOLOTTI

with sweet peas and mint, pea shoots 9

### VIETNAMESE SHRIMP CREPE

with watercress, carrots, cucumbers, cilantro, mint, sweet chili vinaigrette 9

### MONGOLIAN CHICKEN TACO

with hoisin barbecue, sambal sesame slaw, tempura scallion threads 9

### BEEF CARPACCIO

with shaved Parmesan, ground black pepper, capers, spring greens, pickled red onions, horseradish cream, garlic crostini 14

## SANDWICHES

### CLASSIC ANGUS BURGER

with lettuce, tomato, dill pickles, red onion, brioche bun, housemade chips 15

### SOUTHERN FRIED CHICKEN SANDWICH

with red cabbage slaw, housemade dill pickles, G's bbq sauce, brioche, housemade chips 13

### PORTOBELLO MUSHROOM SANDWICH

with fresh mozzarella, crispy artichokes, sun-dried tomato aioli, brioche, housemade chips 14

### ANGUS BURGER AU POIVRE

with grilled onions, arugula, Danish blue cheese, bacon aioli, housemade chips 16

### LOBSTER GRILLED CHEESE

with blended cheeses, pimento, lobster, brioche, small spring salad 14

### ALL SANDWICHES COME WITH HOUSEMADE CHIPS

### GRILLED FLATBREAD

Housemade, changes daily 12

## SOUPS

### CLASSIC FRENCH ONION

with caramelized onions, garlic croutons, toasted Gruyere cheese 7

### TOMATO BISQUE

with grilled cheese croutons 6

### ROASTED CHICKEN DUMPLING SOUP

with spinach dumplings, vegetables, hint of cream 6

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

## SALADS

### CAESAR SALAD 8

with chopped romaine, roasted tomatoes, lemon garlic brioche croutons and Parmesan tuile, wrapped with fresh cucumber

### HOUSE SALAD 8

with mixed greens, diced cucumbers, tomatoes, carrots, potato straws, choice of dressing

### BABY SPINACH SALAD 9

with strawberries, toasted pecans, goat cheese, pickled onion, black pepper balsamic vinaigrette

### CHOPPED SALAD 8

with cucumbers, egg, bacon, tomatoes, crumbled blue cheese, house-made buttermilk ranch dressing

*All dressing are housemade*

## ENTREES

### MAC AND CHEESE CAVATAPPI

with housemade cavatappi, artichokes, spinach, white cheddar cheese sauce, toasted brioche bread crumbs 19  
THE SEEKER PINOT GRIGIO

### GRILLED SALMON

with crispy polenta, garlic creamed spinach, tomato- basil salad, black olive sauce 24  
QUERCETO TUSCAN RED

### HONEY BRUSHED DUCK BREAST

with blackberry gastrique, crispy onions, toasted quinoa, roasted carrots or seasonal vegetables 27  
ERATH RESPLENDANT PINOT NOIR

### 8OZ. FILET MIGNON

with with hasselback potatoes, roasted vegetables and caramelized shallot sauce 36  
BROKEN EARTH CABERNET SAUVIGNON

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## ENTREES

### HOUSEMADE POTATO GNOCCHI

with spinach ,sweet garlic cream, grilled portobello, crispy onions, tomato coulis 20  
THREE THIEVES RED BLEND

### CHEF ERIC'S BUTTERMILK FRIED CHICKEN

with buttery whipped mashed potatoes, peppered gravy, glazed carrots & mushrooms 19  
FOLIE A DEUX CHARDONNAY

### BRAISED SHORT RIB

with Gouda mac n cheese, glazed carrots & mushrooms, Cabernet demi-glacé 27  
PARDUCCI TRUE GRIT PETITE SIRAH

### MEDITERRANEAN LAMB MEATLOAF

with cauliflower tabbouleh, tahini drizzle, pickled vegetables, cured lemon vinaigrette 26  
HAHN GSM RED BLEND

### SHRIMP LINGUINI

with roasted tomatoes, baby spinach, lemon basil butter sauce, fresh basil 23  
HESS SHIRTAIL UNOAKED CHARDONNAY

### ITALIAN SAUSAGE-ENCRUSTED CHICKEN BREAST

with zucchini noodles, stewed peppers, basil oil, tomato coulis 23  
FOLIE A DEUX MERLOT

### HOUSEMADE PENNE PASTA

with prosciutto, sweet peas, red onion, lemon butter, Parmesan Reggiano 20  
STONEBURN SAUVIGNON BLANC

### GRILLED BONE-IN VEAL STRIP

marinated with rosemary, roasted garlic and heirloom tomato butter, blue cheese fingerling potatoes, roasted vegetables 28  
LA QUERCIA MONTEPULCIANO

### SESAME SEARED TUNA

with glass noodle salad with shredded red cabbage, carrots, cucumbers, green onions, pickled sprouts, cilantro and sesame soy vinaigrette 24  
POMELO ROSE'