

BITES

TUNA TATAKI*	15
Seared tuna, ginger-soy marinade, red miso spicy mayonnaise, edamame	
SHRIMP CEVICHE*	15
Chilled shrimp, Poblano peppers, Fresno peppers, avocado, tomato, red onion, lime, crispy corn tortillas	
GOAT CHEESE TERRINE	13
Whipped goat cheese, roasted garlic, chives, Calabrian hot peppers, candied walnuts, crostini	
DEVILED EGG TRIO*	15
Chipotle, candied bacon, jalapeño Gorgonzola, sriracha dry rub, candied bacon Blackberry-balsamic dry spice, fresh blackberries, candied bacon	
AVOCADO FRIES	13
Curry aioli, smoked paprika, lemon wedge	
SMOKED CHICKEN WINGS*	18
Blackberry-sriracha BBQ, candied bacon	
BEEF CARPACCIO*	19
Thinly sliced beef tenderloin, lemon zest, capers, arugula, parmesan, crostini	

BOARDS

CHEESE BOARD	18
Rotating selection of local and European cheeses, roasted apples, parmesan crostini, cornichons, fruit mostarda, candied walnuts	
SALUMI & CHARCUTERIE*	21
Artisan cured meats, cornichons, olives, house-made 'Nduja, ale mustard, crisp baguette	
COMBINATION BOARD*	37
All of tonight's available cheese and charcuterie selections	

FLATBREADS

LAGER ROASTED CHICKEN*	15
Provolone, caramelized onions, roasted bell peppers	
GRAZIANO'S ITALIAN SAUSAGE*	17
Provolone, Roma tomatoes, olive tapenade, fresh basil, Calabrian hot peppers	
ROASTED MUSHROOM	16
Shiitake mushrooms, shallots, goat cheese spread, arugula, white truffle oil	
MARGHERITA	13
Fresh sliced mozzarella, heirloom tomatoes, fresh basil	

SALADS

ROASTED APPLE SALAD	17
Smoked Gouda, prosciutto, roasted apples, pickled red onion, candied walnuts, honey-lemon vinaigrette, organic spring mix	
SUMMER CHOP SALAD	15
Baby romaine, heirloom tomatoes, avocado, Thai basil, fresh mozzarella, olive oil herb croutons <i>Add Grilled Chicken* - 6</i>	
AHI TUNA SALAD*	17
Organic spring mix, red peppers, edamame, chives, sesame seeds, red onions, shredded carrots, cashews, seared chilled ahi tuna, sesame-hoisin vinaigrette [substitute grilled chicken upon request]	
PEPPERED SALMON SALAD*	17
Organic spring mix, pepper-grilled Norwegian salmon, balsamic vinaigrette, parmesan, crostini, goat cheese, red onions, grape tomatoes	

MAINS

FETTUCCINE AND VEGATABLES	18
Spinach fettuccine, roasted grape tomatoes, asparagus, baby carrots, basil pesto <i>Add Grilled Chicken* - 6</i>	
SALMON ROMESCO*	34
Fresh grilled salmon, green romesco, candied bacon Brussels sprouts, jalapeño honey	
SHRIMP GNOCCHI*	32
Handmade herb gnocchi, shrimp, crispy prosciutto, roasted asparagus and tomatoes, parmesan	
HERB-GRILLED STRIPED BASS*	35
Fresh farm-raised striped bass, summer heirloom tomatoes, Thai basil leaves, saffron risotto, honey-lemon vinaigrette	
DUCK CONFIT*	31
Thyme butter-roasted twin duck legs, Iowa green beans, sweet potato Poblano mash, tart cherry gastrique	



MINIS

- BACON AVOCADO GRILLED CHICKEN* 15
Grilled chicken, Gruyère, sliced avocado, bacon, lettuce,
tomatoes, pesto mayonnaise, brioche rolls
- BACON JAM MINIS* 16
House blend of ground applewood bacon and ground beef,
Gorgonzola, bacon jam, lettuce, tomato, house-made pickles,
comeback sauce, butter brioche

SWEETS

- STRAWBERRY CRUNCH PANNA COTTA 9
Fresh strawberry creme, strawberry cookie topping, strawberry
mousse, whipped vanilla mascarpone
- CAST IRON COOKIE 9
Warm caramel chocolate chip cookie with toffee and pretzel
bites, rich vanilla bean ice cream
- WARM CHOCOLATE BITES 9
Molten center, dark chocolate butter crumble,
vanilla bean espuma
- CRÈME BRÛLÉE ST. GERMAIN FLIGHT 9
St. Germain Elderflower Liqueur, dark chocolate, raspberry

ASK YOUR SERVER ABOUT OUR MONTHLY FEATURES AND SUNDAY BRUNCH!