

Soups/Salads

Lobster Bisque Brandy glazed, lobster, crostini 11

Caprese Heirloom tomatoes, fresh mozzarella, basil oil, balsamic reduction 11

Arugula & Beets Roasted red & golden beets, baby arugula, oven roasted tomatoes, red onion, goat cheese, truffle vin 11

Boards

Cheese Board Daily selection of cow, sheep, & goat cheese, seasonal chutney, candied nuts, olives, mustard, crostini 9 14 17

Fish Board Bloody Mary fried oysters, rolled smoked salmon & herb cream cheese, fish ceviche, petite taste tuna tartare, crostini, & aiolis 21

Meat Board Variety of cured meats, pate, mustards, cornichons, olives, crostini 19

Small Plates

Tuna Tartare Ahi tuna, wasabi pickled cucumbers, ginger sesame seaweed salad, sweet soy 17

Asparagus & Prosciutto Poached asparagus, prosciutto, crostini, roasted garlic & fontina cream 12

Lobster Croquettes Lobster, fontina cheese, wild mushroom, chives, risotto, truffle aioli 17

Shrimp & Grits Cheddar cheese & chive grits, Ohio peach & chipotle bbq, fried leek 16

P.E.I. Mussels Chef daily selection 15

Tater Skins Crispy redskin, chorizo, black beans, cheddar cheese, scallions, cilantro crème fraiche, shaved jalapeno 12

Shrimp Tacos Blackened shrimp, fresh cilantro slaw, grilled corn salsa, sriracha 16

Slider Duo Certified Angus beef, bacon, cheddar cheese, whole grain mustard, Hamman's brioche, Confit pork belly, apple radish slaw, cider glaze, Hamman's brioche 12

Beef Filet 4oz petite grilled filet of beef, wild shroom risotto, asparagus, roasted garlic truffle butter 22

Snapper Pan seared, herb & parmesan risotto, oven dried tomatoes, caper berries, brown butter 22

Snacks

Wild Shroom risotto 7

Pomme Frites parmesan & herb, truffle aioli 7

Mushroom "Fries" crispy portobello & oyster mushrooms, chipotle aioli 7

****consumption of raw or undercooked meats may be hazardous to your health****

****please inform your server of any food allergies****

****thank you for your patronage****