

salads.

CLASSIC CAESAR SALAD 13

romaine hearts, aged parmesan, torn croutons, caesar dressing

ROASTED BEET SALAD 13

apple ribbons, crispy potatoes, warm goat cheese, sherry vinaigrette

WINTER SALAD 13

kale, butternut squash, shredded brussels sprouts, carrots, cabbage, candied pecans, pomegranates, dijon thyme dressing

cold.

DEVILED EGGS 14 [gf]

house-made giardiniera, crispy pork belly, smoked paprika aioli

BURRATA & SPICED SWEET POTATO BRUSCHETTA 16

maple pumpkin seed granola, balsamic glaze

hot.

SEARED LUMP CRAB CAKE 19

fried caper-lemon aioli, calabrian chili coulis

JENNIE'S MEATBALLS 17

whipped goat cheese polenta, san marzano pomodoro sauce, grilled ciabatta bread

CHARRED SPANISH OCTOPUS 22 [gf]

pickled vegetables, marcona almonds and romesco sauce

VIDALIA ONION SOUP GRATINEE 14

veal stock, crostini, swiss & gruyere

SHRIMP AND GRITS 18

cajun seasoned jumbo black tiger shrimp, harissa cajun gravy, cheddar grits, herb oil.

entrées.

* **STEAK FRITES 31 [gf]**

10oz prime ribeye, chimichurri, pommes frites, garlic aioli

* **14oz PRIME NEW YORK STRIP 59**

wild mushrooms ragout and double baked truffle, gruyere yucan potato, truffle reduction

* **14oz BERKSHIRE PORK CHOP 37**

estilo al pastor, succotash of sweet corn-cactus & fresno peppers slaw, confit jalapeño salsa, grilled pineapple

ROASTED CHICKEN BREAST 26

leek & bacon savory bread pudding, apple reduction

* **GRILLED FAROE ISLAND SALMON 29 [gf]**

heirloom cauliflower, marble potatoes, poached raisins, piquillo coulis

BRAISED SHORT RIB BOURGUIGNON 33

baby carrots, pearl onions, mushroom & creamy potatoes

* **DOUBLE GRIDDLE BURGER 19**

havarti cheese, tomato remoulade, house-made bread & butter pickles, LTO, pommes frites

THAI BOUILLABAISSE OF GRILLED SEABASS 34

miso crostini, pei mussels and coconut curry broth

RIGATONI 26

spicy vodka sauce, charred broccolini, fresh ricotta

HOUSEMADE POTATO GNOCCHI WITH BOLOGNESE SAUCE 29

grated grana padano

SPAGHETTI SURF CLAM PUTTANESCA 28

roasted tomatoes, olives, capers and garlic

PUMPKIN RISSOTTO 25

delicata squash, exotic mushrooms, truffle nage

sides.

ROASTED BRUSSEL SPROUTS 11 [gf]

dates, calabrian chili honey, manchego

HERBED POMMES FRITES 10 [gf]

truffle aioli

ROASTED BROCCOLI 11

shaved parmesan, lemon

WILD MUSHROOM-POTATO LASAGNA 12

aged parmesan