

FIRST COURSE

Please select one

Shaved Brussels Sprouts
*toasted hazelnuts, pecorino cheese,
candied bacon, pickled red onion,
creamy whole grain mustard vinaigrette*

Red Beet Tartar
*goat cheese, pickled yellow beets,
spiced pistachios, green apple, saba*

Warm Mushroom Salad
*truffled polenta cake, arugula, radicchio,
mixed mushrooms, robiola fonduta*

Hearty Minestrone
*carrot, zucchini, borlotti beans, green beans,
swiss chard, basil*

Kabocha Squash Soup
roasted pepitas, crème fraiche, brioche croutons

Cucumber Gazpacho
*smoked cherry tomatoes, bulgarian feta,
dill and basil oil*

Arugula Salad
*baby arugula, shaved fennel, shaved parmigiano,
lemon, olive oil, fennel pollen*

Classic Wedge
*baby gem lettuce, pickled shallots, chives,
crisp bacon, heirloom cherry tomatoes,
charred onion ranch*

Caesar Salad
*crisp romaine hearts, rustic croutons, boquerones,
house ceasar dressing, shaved grana padano*

Brook Trout Salad
*frisée, confit marble potatoes,
creamy smoked trout salad, pickled red onion,
fine herbs, whole grain mustard vinaigrette*

ENTRÉE

Please select one

Quinoa and Lentil Salad
*shaved fennel, radishes, beets, cherry tomatoes,
creamy sherry vinaigrette*

Grilled Romaine and Roasted Chicken
*lightly grilled romaine, cherry tomatoes,
shaved parmigiano, sliced chicken breast,
charred onion ranch dressing*

Roasted Halibut
*pan roasted with lemon and basil,
smashed potatoes, taggiasca olives*

House Burger
*local cheddar, caramelized onion mostarda,
bacon, garlic aioli on an english muffin,
served with fennel pickles*

Tuna Nicoise
*seared tuna, haricot vert, nicoise olives, shaved
fennel, fingerling potatoes, oven roasted tomatoes*

Steak Frites
*hanger steak with herb citrus butter, hand cut fries,
garlic aioli, housemade sundried tomato ketchup*

Asian Chicken Caesar
*five spice grilled chicken breast, crisp romaine,
wonton croutons, candied sichuan spiced
almonds, shaved parmigiano,
creamy ponzu dressing*

Cobbish Salad
*cider-brined chicken breast, artisan lettuce,
rogue smokey blue, hard cooked egg,
roasted tomato confit, neuske's bacon,
green goddess dressing*

Mezze Rigatoni
house made sausage ragu, pecorino romano fulvi

Spaghetti Squash Pomodoro
*roasted spaghetti squash,
fresh plum tomato sauce, crisp garlic, basil*

DESSERT

Please select one

Verbena Panna Cotta
fresh blueberries, coconut streusel

Tiramisu
traditionally prepared with espresso and mascarpone cheese

Strawberry "Shortcake"
house made buttermilk biscuit, vanilla cream, fresh strawberries, strawberry sorbet

Raspberry Frangipane Tart
almond raspberry tart served with buttermilk gelato

Apple Tart Tatin
baked caramelized apple over flaky puff pastry, cinnamon gelato

Tres Leches
turbinado sugar cake, salted caramel gelato

Warm Cinnamon Donut Holes
chocolate raspberry dipping sauce

S'more Soufflé
rich chocolate soufflé, graham cracker streusel, toasted marshmallow crème

Carrot Cake
classic with cream cheese frosting, walnuts, spices

Mixed Fruit Cobbler
peach, apple and raspberries baked with a coconut streusel topping, served with ginger gelato