

FIRSTS

Soup of the Day	7
Roasted Butternut Squash Soup Crab Parmesan Puff Pastry	9
Six Market-Fresh Oysters on the Half Shell	14
Black Pepper Mignonette Traditional Cocktail Sauce	
Jumbo Lump Crab Cake	18
Prosciutto Wrapped Asparagus Whole Grain Mustard Sauce	

SALADS

Classic Caesar Salad	9
with Grilled Chicken	14
with Grilled Shrimp	16
Tuna Tartar	18
Poached Quail Egg Espelette Salt Wonton Chips Wasabi Aioli	
Coconut-Sous Vide Chicken	
Breast Salad	12
Pears Pomegranate Roasted Honeynut Squash Arugula Walnuts Maple Sesame Vinaigrette	
Blackberry & Pear Salad	10
Cranberries Spinach Lola Rosa Roasted Almonds Honey Balsamic Dressing	
Fall Root Vegetable Salad	10
Red & Yellow Beets Heirloom Carrots Rainbow Swiss Chard Roasted Almonds Toasted Pine Nuts Boursin Cheese Roasted Garlic Dressing	

SANDWICHES

Served With Sweet Potato Fries or Shoestring Fries	
Roasted Turkey Club	15
Chive Mayonnaise Vine-Ripened Tomato Applewood-Smoked Bacon Boston Lettuce Brioche	
Grilled Black Angus Sirloin Burger	16
Choice of: American Swiss Monterey Jack Bleu Cheese Boston Lettuce Tomato Red Onion Brioche Bun	
Short Rib Grilled Cheese	15
Uro Light Rye Gruyere Cheese White Cheddar Munster Caramelized Red Onions & Pomodoro Sauce	

ENTRÉES

Grilled Salmon	25
Roasted Fall Vegetables Saffron Nage	
Traditional Beef Stew	20
New Potatoes Heirloom Carrots English Peas Pearl Onions Poblano Scented Rice	
Parppadelle Pasta	22
Veal Meatballs Marinara Sauce	
Fried Chicken & Waffles	20
Pickled Jalapeños Corn & Bacon Relish Brown Maple Chicken Au Jus	
Slow-Roasted Pork Belly	20
Farrotto Acorn Squash Red Russian Kale Brussel Spouts Poached Egg Pork Au Jus	

TIMELESS CURRY

Served with the classical accompaniments of:
Chopped Peanuts | Golden Raisins | Mango
Chutney | Shredded Coconut | Basmati Rice

Boneless Breast of Chicken

Madras Curry Sauce \$ 18.00

Malaysian Boneless Lamb

Red Curry Sauce \$ 21.00

Today's Fish Curry

Thai Green Curry Sauce \$ 20.00