

Entrees

- Springer Farm Pan Roasted Chicken** 🌿 25
Free range bird, braised spinach, smashed Yukons
smoked tomato and cashew romesco, paprika jus
- Sixty-South Antarctic Salmon*** 🌿 28
Tandoor roasted, garlic mash, baby carrots, honey mustard - horseradish glaze
*~Never treated with antibiotics, no added hormones, no anti-fouling chemicals, sustainably raised
environmentally conscious – ASC, BAP, Global GAP certified~*
- Veal Osso Buco** 🍷 🌿 36
Glazed root vegetables, fingerlings, pearl onions, garlic soffrito, natural jus
- Ruby Red Trout** 🍷 32
Miso honey baked, braised spinach, baby carrots, black sesame tahini
- Local Slovenian Bolognese** 🍷 23
All beef sausage, braised cabbage, lacquered Vidalia onions, pappardelle
- Lobster Jacuzzi** 🌿 36
Seasonal vegetables, crispy rice, edamame, tomato-butter sauce, lemon foam
- Braised Lamb Shoulder** 🍷 🌿 28
Slow braised white beans, garlicky kale, mustard greens, crispy shallot, pomegranate jus
- Steak & Chips*** 🍷 🌿 38
Certified Angus beef sirloin, root vegetable chips, truffled greens, béarnaise aioli
- Center Cut Certified Angus Beef Tenderloin*** 🍷 🌿 54
Smoked gouda gratin, haricots verts, French onion demi-glace
- Barley Risotto** 🌿 🍷 18
Ras el hanout, melted tomatoes, shiitake mushrooms, crispy leeks, cashew cheese
Add Scallops* +12

🌿 Gluten Free 🌱 Vegan 🍷 Dairy Free