



STARTERS

Tempura Battered Portobello Fries

served with a sweet orange Dijon

\$14

Coffee and Maple Brined Shrimp

Brie basmati rice + dilly beans + lemon-anise cream

\$15

SALADS

Roasted Beet and Oregonzola Salad

*Rogue Creamery Oregonzola cheese + dried apricot vinaigrette + caramelized shallots
+ yellow pepper + rosemary roasted almonds*

\$11

Chargrilled Cauliflower Salad

arugula + cashews + Brie cheese + fire-roasted orange pepper vinaigrette

\$13

Petit Salad

SOUP

Soup du Jour

PASTA (SMALL PLATE)

Pappardelle Caponata

braised eggplant tomato sauce + raisin-caper compote

\$18

Penne con Trota

*local trout + basil cream sauce + roasted cauliflower, broccoli raab, and cannelloni beans
+ topped with pine nuts*

\$18

ENTREES

Bone-In Pork Loin

hazelnut jasmine rice + white chocolate shallot demi glace + pomegranate gastrique
\$30

Twin Lobster Tails

housemade lemon beet fettuccine + basil and smoked tomato cream sauce
\$45

Chateaubriand for Two

sauce choron + smoked Gouda twice-baked potato croquettes
\$65

Cold Snap Biscuits and Gravy

roasted and smoked chicken + rosemary garlic biscuit + tomato olive gravy + local honey
\$27

Crispy Duck Legs

cashew crusted sweet potato cakes + honey plum glaze + fennel tomato salad
\$22

Starry Night Salmon

cold smoked in-house + apple-turnip compote + Blue cheese risotto
\$30

DESSERT

Daily Choices

Executive Chef: John Pirrello

Sous Chef: Jason Dias

Kitchen Team: Justin Holden

Eating raw meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness especially if you have a medical condition