



APPETIZERS

- Beluga Lentil Soup** 13.
Grilled Rustic Bread, Poached Egg, Parmesan
- Cauliflower and Cashew Soup** 13.
Smoked Paprika, Thyme
- Bibb Lettuce Salad** 12.
Fines Herbs, Continental Dressing
- Classic Caesar Salad** 13.
Crouton, Parmesan, Egg, Sandra’s Caesar Dressing
- Field Green Salad** 14.
Grilled Halloumi Cheese, Acorn Squash, Dukkah
- Spicy Tuna Tartare** 18.
Pickled Cucumber, Wonton, Sesame, Sweet Soy
- Duck Fat Fries & Béarnaise** 11.

MAIN COURSE

- Ricotta Gnocchi** 23.
Kabocha Squash, Walnut-Kale Pesto
- Bell and Evans Chicken Breast** 27.
Sautéed Baby Kale, Hazelnut Romesco Sauce
- Skuna Bay Salmon** 29.
Caramelized Brussels Sprouts, Whole Grain Mustard
- Pan Roasted Veal Chop** 32.
Parsnip Puree, Swiss Chard, Wild Mushrooms,
Pickled Mustard
- Wild Mushroom Risotto** 25.
Local Goat Cheese, Thyme
- Certified Angus Beef Tenderloin** 34.
Truffled Whipped Potatoes, Spinach, Cabernet Reduction

SIDES

- Baby Carrots** 9.
Za’atar, Sesame Yogurt
- Truffled Whipped Potatoes** 9.
- Bloomsdale Spinach** 9.
Toasted Garlic
- Broccoli Rabe** 9.
Calabrian Chile, Lemon Bread Crumbs

Cheese & Charcuterie Board 30.

Choice of 3:

Country Pork Terrine Chicken Liver Pate

Jamón Ibérico (+ 5) Dry-Cured Chorizo Prosciutto Cotto

Caña de Cabra Buttermilk Blue Cloth Bound Cheddar

Beemster Aged Gouda Merry Goat Round

Served with Pickles, Mustard, Ciabatta