

APPETIZERS



THREE ONION SOUP MADEIRA, THREE CHEESE CROUSTADES	10
LOBSTER BISQUE SHRIMP, OVEN DRIED TOMATO, FINE HERBS	13
PRINCE EDWARD ISLAND MUSSELS ROASTED GARLIC, SAFFRON, PERNOD, GRILLED SOURDOUGH	13
BRUSSELS SPROUTS ALMONDS, BACON, GRILLED ONIONS, CITRUS VIN	9
CHORIZO & GRILLED SHRIMP CREAMY MASCARPONE POLENTA, MANCHEGO, PEPPERONATA	13
WARM GOAT CHEESE TART CARAMELIZED ONION, WILD MUSHROOMS, CHIVE, 30 YEAR BALSAMIC	13
ACHIOTE GRILLED SHRIMP SALSA VERDE, CRISPY PLANTAINS, CILANTRO	16
ORGANIC BEETS BLACK PEPPER WHIPPED RICOTTA, SHAVED FENNEL, ROASTED PISTACHIOS, PICKLED RED ONION	13
YELLOWFIN TUNA CRUDO CHORIZO, HEIRLOOM TOMATO, SAFFRON POTATO CREMA	16
ARTISAN CHEESE HONEY FIGS, JAMS, PORT CHERRIES, MARCONA ALMONDS, CROSTINIS	16

ENTREE SALADS



BURRATA FRESH MOZZARELLA WILD MUSHROOMS, SHAVED VEGETABLES, VILLA MANDORI BALSAMIC	15
MACHE SALAD HONEY CRISP APPLES, GORGONZOLA DOLCE, GRAPES, CANDIED PECANS, RED MOSCATO VINAIGRETTE	15
CATALAN CAESAR SALAD ROMAINE HEARTS, CHORIZO SAUSAGE, SHAVED MANCHEGO CHEESE, GARLIC CROUSTADES, CAESAR DRESSING	15
AUTOGRAPH WEDGE BABY ICEBERG LETTUCE, BACON, CRISPY SHALLOTS, TOMATOES, GORGONZOLA DRESSING	14
WARM DUCK CONFIT SALAD SPINACH, FRISEE, FINGERLINGS, MARCONA ALMONDS, GOAT CHEESE, SUN DRIED CHERRY VINAIGRETTE	17

ADD PROTEIN

GRILLED CHICKEN 6

FILET MIGNON 9

GRILLED SHRIMP 8

SIDES 7

GRILLED ASPARAGUS
LEMON, SHALLOTS, EXTRA VIRGIN
OLIVE OIL

**1732 GRILLED BLACK
PEPPER BACON**

**ROASTED GARLIC
BROCCOLINI**
CALABRIAN RED CHILI

**BROWN BUTTER
CAULIFLOWER**
PINE NUTS, PRESERVED LEMON

AVOCADO SALAD
TOMATO, CILANTRO AND RED ONION

**ROASTED
FINGERLING POTATOES**
TRUFFLE, PARMESAN

HAND CUT FRIES
GARLIC AND ITALIAN PARSLEY

SANDWICHES



SERVED WITH HOUSE MADE CHIPS

GRILLED CHICKEN PAILLARD	15
BRIOCHE, UMBRIAN BLACK TRUFFLE MAYO, BIBB LETTUCE, PANCETTA, SUN DRIED TOMATO SPREAD ORGANIC GREENS	
OPEN FACE CRAB MELT	18
SUPER LUMP CRABMEAT, BEEFSTEAK TOMATOES, GRUYERE CHEESE, GRILLED SOURDOUGH, BABY GREENS, SHERRY VINAIGRETTE	
SHORT RIB PANINI	16
RED WINE BRAISED SHORT RIBS, ROASTED LONG HOTS, SHARP PROVOLONE, HORSERADISH MAYO, BALSAMIC DRESSED GREENS	
TUNA NICOISE CLUB	17
AVOCADO, BACON, TOMATO, BLACK OLIVE CAPER AIOLI, ORGANIC GREENS, SHERRY SHALLOT VINAIGRETTE	
GRILLED PORTOBELLO MUSHROOMS	15
HERB FOCACCIA, BASIL AIOLI, FRESH MOZZARELLA, ROASTED PEPPERS, VIDALIA ONIONS, BALSAMIC DRESSED GREENS	
HALF POUND PRIME STEAK BURGER	19
CHEDDAR CHEESE, BEEFSTEAK TOMATOES, HARD WOOD SMOKED BACON, CARAMELIZED ONIONS, CHIPOTLE THOUSAND ISLAND DRESSING	

ENTREES



RICOTTA GNOCCHI	16
VEAL RAGU BOLOGNESE, PARMESAN REGGIANO, BLACK PEPPER MASCARPONE	
FOUR EGG OMELET	16
ENGLISH FARMHOUSE CHEDDAR, GRANNY SMITH APPLES, FINE HERBS, ORGANIC GREENS, FINGERLING POTATOES	
PEAR AND GOAT CHEESE TORTELLONI	16
ENGLISH PEAS, SPRING ONIONS, SUN DRIED TOMATO, BASIL	
STEAK FRITES	22
CHAR GRILLED SLICED FILET MIGNON, BABY ARUGULA, HAND CUT GARLIC PARSLEY FRIES	
JAIL ISLAND SALMON	21
BROWN BUTTER CAULIFLOWER, PINENUTS, PRESERVED LEMON, ITALIAN PARSLEY	
VEAL MILANESE	22
PANKO CRUSTED VEAL SCALOPPINI, BURRATA, OVEN DRIED TOMATOES, BABY ARUGULA, BASIL, AGED BALSAMIC, SHAVED PARMESAN REGGIANO	
ROASTED WILD MUSHROOMS	16
RED QUINOA, FARRO AND WHEAT BERRIES, CARAMELIZED VIDALIA ONIONS, MARCONA ALMONDS, GOAT CHEESE, PORT WINE SUN DRIED CHERRIES	
LEMON PARSLEY LINGUINE	17
PAN SEARED GARLIC SHRIMP, BABY ARTICHOKE, CALABRIAN DRIED CHILI, OVEN DRIED TOMATOES BASIL, CHARDONNAY PAN JUS	

LUNCHTIME PRIX FIXE

SELECT ONE TOAST SERVED WITH SIDE SALAD AND SOUP 19
EITHER THREE ONION OR LOBSTER BISQUE - ADD 3

SHORT RIBS
HORSERADISH
FARM HOUSE AGED WHITE CHEDDAR

EGGPLANT CAPONATA
BASIL RICOTTA
EXTRA VIRGIN OLIVE OIL

HONEY ROASTED FIGS
LOCAL GOAT CHEESE
AGED BALSAMIC

TRUFFLE WILD MUSHROOMS
WHIPPED FRESH RICOTTA
ROASTED GARLIC

EXECUTIVE CHEF ~ RALPH P. FERNANDEZ

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES