

DINNER MENU

CHEF CRAFTED PLATES

ROASTED ORGANIC FREE RANGE CHICKEN BREAST (GF) 33

Prosciutto Stuffed, Chef's Seasonal Vegetables, Whipped Potatoes, Herb Gravy, Pickled Mustard Seeds

PAN ROASTED SALMON 32

Sustainable Wild Caught Salmon, Artichokes, Blistered Grape Tomatoes, Flat #12 Mushrooms, Lemon Butter, Crispy Leeks

PAN SEARED SCALLOPS (GF) 49

Sweet Corn Polenta, Cucumber Ribbons, Spring Pea Tendril Salad, Watermelon Radish, Chili Oil

WILD MUSHROOM RAVIOLI (V) 27

Browned Butter, Tomato Confit, Pine Nuts, Pecorino Romano, Micro Basil

PRIMAVERA POMODORO (V) 24

Fresh Linguine, Chef's Seasonal Vegetables, Pecorino Romano, Roasted Garlic Tomato Basil Sauce

Add to Primavera or Ravioli

Stone Oven Herb Garlic Lobster Tail (GF) 36 | Colossal Shrimp (GF) 13 | Jumbo Scallops (GF) 17

FROM THE GRILL

8 oz. CENTER CUT FILET MIGNON (GF) 57

14 oz. PRIME NEW YORK STRIP (GF) 59

22 oz. PRIME RIBEYE (GF) 76

Add to any Steak:

Stone Oven Herb Garlic Lobster Tail (GF) 36 | Colossal Shrimp (GF) 13 | Jumbo Scallops (GF) 17

Choice of Two Signature Sides:

Chef's Seasonal Vegetables (GF) | Whipped Potatoes (V/GF) | Roasted Local Flat #12 Mushrooms (V/GF)
Grilled Asparagus (V/GF) | Rosemary Pecorino Fries (V)

Choice of One Signature Sauce:

Herb Garlic Butter (GF) | Sauce Bordelaise | Horseradish Cream (GF) | Bleu Cheese Butter (GF)
Jazzboline Steak Sauce

INDULGENCES

FRANK & DOLLY'S ICE CREAM (GF) 7

Chocolate, Vanilla, or
Chef's Daily Crafted Gelato

VANILLA BEAN CRÈME BRÛLÉE (GF) 10

Chef's Daily Crafted Creation

WARM BREAD PUDDING 11

Vanilla Bean Gelato

WARM SEASONAL FRUIT CRUMBLE (GF) 11

Streusel Topping, Frank and Dolly's
Vanilla Ice Cream

LAYERED CHOCOLATE AND RASPBERRY CAKE 14

Raspberry Coulis, Fresh Berries,
Whipped Cream

STARTERS AND SOUPS

ARTISAN BREADS AND SPREADS 10

Chef Crafted Artisanal Breadbasket with
Seasonal Spreads and Herb Olive Oil

CHARCUTERIE 34

Chef's Daily Crafted Selection of Locally
Produced Cured Meats and Artisan Cheese,
with Seasonal Accompaniments and
House-Made Breads

BURRATA CAPRESE (V/GF) 19

Farm Fresh Tomatoes, Burrata, Aged Balsamic,
Pistachio Pesto, Spring Pea Shoots, Basil Oil,
Fresh Cracked Black Pepper

LAMB RIBS 20

Appalachian Craft Root Beer BBQ

ROASTED BRUSSELS SPROUTS (GF) 9

Smoked Pork Belly Lardons, Local Honey Butter

CALAMARI 19

Fresno Peppers, Citrus Dip, Sweet Chili Dip

SEARED DIVER SCALLOPS 26

Paired with Seasonal Melon & Prosciutto,
Pistachio Pesto, Arugula Fennel Salad,
Heirloom Grape Tomatoes and Aged Balsamic

SOUP OF THE DAY 10

Chef's Daily Crafted Creation

FROM THE GARDEN

Add to any Salad:

Roasted Chicken 9
Flaked House Smoked Salmon 9
Chilled Shrimp 13

CLASSIC CAESAR SALAD

Starter 10 | Entrée 17

Romaine Hearts, Focaccia Croutons,
Lemon Parsley Dressing, White Anchovy,
Parmesan Cheese, Fresh Cracked Black Pepper

MIXED GREENS SALAD (V/GF)

Starter 10 | Entrée 17

Fresh Farm Greens, Heirloom Grape Tomatoes,
Raspberry Pickled Red Onion, Avocado,
Cucumber, White Balsamic Vinaigrette

BABY ICEBERG WEDGE SALAD (GF) 17

Smoked Bacon, Raspberry Pickled Red Onion,
Bleu Cheese Crumbles, House-Made Bleu Cheese
Dressing, Fresh Cracked Black Pepper

SALMON AND GRAINS 22

Flaked House Smoked Salmon, Arugula, Crispy
Leeks, Red Quinoa, Farro, Aged Feta, Roasted
Artichoke Hearts, Red Onion Capers Vinaigrette

We ask that you do not separate checks more than 2 per table. Gratuity of 18% will be added to parties of 6 or larger.

V = Vegetarian | GF = Gluten-Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.