

## SALADS, FIRST COURSES, & TO SHARE

**Seasonal Soup \$13**

**Bread & Cheese \$9**

sourdough, sundried tomato butter, goat cheese

**House cut Fries \$9**

cut daily

**Hummus \$12**

zataar, olive oil, fresh herbs, pita

**Cauliflower Agrodolce \$15**

fried cauliflower, red onion honey vinegar glaze

**Caesar \$8/\$14**

baby lettuce, parmigiano reggiano, roasted garlic dressing, sourdough crouton

**Strato Salad \$8/\$14**

baby lettuce, cucumber, tomato, lemon vinaigrette

**Wedge \$9/\$17**

blue cheese, egg, bacon, herb buttermilk, pickled red onions, tomato

### Salad Additions

1/2 Grilled Chicken \$16 ,4 Grilled Prawns\* \$18,  
Salmon\* \$16

## ENTREES

*Add small Caesar or Strato Salad for \$7*

*Add on 1/2 Wedge or Small Soup for \$8*

**House Ground Ribeye Burger\* \$20**

grilled onion jam, herb aioli, bacon, fontina, house made pickles, house cut fries

**Verdure (vegan) \$26**

saffron risotto, grilled portobello mushroom, cauliflower agrodolce, cabernet miso glaze,

**Pomegranate Glazed 1/2 Grilled Chicken \$32**

roasted sweet potato, cauliflower agrodolce, pomegranate jus

**Za'atar Crusted Salmon\* \$32**

herb couscous, zucchini, confit tomato, lemon beurre blanc

**Steak Frites\* \$35**

petite filet, grilled green onion salsa, harissa, house cut fries

**Prawn & Scallop Risotto\* \$35**

lemon risotto, seared scallops & prawns, chermoula

## DESSERTS

Flan with Grand Marnier Caramel \$8

Weekly Chef's Cheesecake \$10

## February Features

**Burrata & Prosciutto \$16**

house made burrata, prosciutto, tomato, basil, aged balsamic, Melchior olive oil

**Duck Confit Raviolo \$16**

duck confit, swiss chard & crimini filling, cherry & morel jus

**Porchetta \$32**

roasted fennel and wine marinated pork belly, apricot mustard sauce, creamed swiss chard

**Butter Poached Halibut \$45**

romesco, grilled leeks, hazelnut & lemon gremolata

- Raw or undercooked food carries a risk of foodborne illness
- Tables of 5 or more will have a 20% service fee