



MENU AVAILABLE  
SUNDAY - THURSDAY 5:30PM - 9PM  
FRIDAY - SATURDAY 5:30PM - 10PM

# DINNER

## STARTER

choice of

### GRILLED PEACHES & BURATTA

prosciutto, wild arugula, balsamic reduction, lemon zest, ciabatta toast

### MASON JARRED HOUSE-SMOKED SALMON RILLETTE

creme fraiche, shallots, scallions, paprika, salt, pepper, garlic crostini

### CRISPY TRUFFLE ARANCINI

aged white cheddar, fresh thyme, panko crust, roasted red pepper sauce

## MAIN

choice of

### SOY BRAISED SHORT RIBS

roasted shitake, green onion salad, potato puree

### GRILLED SALMON BOWL

roasted new potatoes, spring peas, asparagus, pea tendrils, chili oil, garlic crème fraiche

### BUTTERMILK FRIED CHICKEN

our original recipe, Jalapeño corn bread, house slaw

## INDULGE

choice of

### S'MORES

graham cracker crumbles, chocolate gelato, toasted marshmallow fluff

### TOASTED ALMOND MEYER LEMON CAKE

macerated strawberries, champagne sorbet, candied mint leaves

**3 COURSES - \$29, NOT INCLUDING TAX AND GRATUITY**