

DINNER MENU

served daily starting at 5pm

We select only **Certified Angus Beef**, the highest quality USDA prime and choice meat
All our seafood is sourced fresh, never frozen, and is caught sustainably

SMALL BITES

HOUSE PICKLES 5 V

pickled seasonal vegetables | baguette | butter

DEVEILED EGGS 6 V | GF

sriracha | smoked paprika | chive

BLISTERED SHISHITO PEPPERS* 7 V | GF

marcona almond and
roasted red pepper aioli | sea salt

MIXED OLIVES 4 V | GF

orange peel | rosemary | red chili | garlic | olive oil

SZECHUAN CUCUMBERS 7 V | GF

red chili oil | garlic | preserved mustard greens

BRUSCHETTA 9 V

local tomatoes | aged balsamic | basil
whipped ricotta | baguette

SOUPS

SNAPPER SOUP 5/8

turtle | sherry | hard cooked egg | parsley | lemon

LOBSTER BISQUE 6/9

tomato | cognac | cream

GAZPACHO 5/7 V | GF

Radici Gardens micro basil

ONION SOUP GRATINEÉ 9

broiled emmentaler | chives

APPETIZERS

FARMHOUSE BOARD 19 V/O

selection of local cheeses & charcuterie
preserves | candied walnuts | Tupelo honey | baguette

NUESKE'S DOUBLE SMOKED BACON 14 GF

thick-cut | apple sauce | steak sauce | arugula salad

SEARED YELLOWFIN TUNA 14 GF

miso emulsion | pickled ginger | wasabi
Radici Gardens micro shiso | served rare

BURRATA 13 V | GF

tomato | onion | sea salt | cracked pepper
olive oil | aged balsamic

BUFFALO CAULIFLOWER* 10 V | GF

battered and flash fried
celery and carrot | blue cheese

MUSSELS 14

leek | bacon | garlic | butter | herbs
Belgian wit | baguette

CHARRED OCTOPUS* 13 GF

crispy potatoes | smoked paprika aioli
pickled onions | micro herbs

SHRIMP COCKTAIL 14 GF

chilled poached jumbo shrimp | cocktail sauce | lemon

BEEF CARPACCIO 14 GF

olive oil | capers | parmigiano reggiano | cracked pepper

ZUCCHINI CRUDO 10 V | GF

burrata | pistachio | micro basil | olive oil | sumac

MUSHROOM TOAST 9 V

brioche | sherry | cream | truffle oil

*cooked in 100% natural peanut oil | consuming raw or undercooked meats may increase your risk of foodborne illness

LAND

We select only **Certified Angus Beef**, the highest quality USDA prime and choice meat

STEAK FRITES* 32 GF

10oz angus strip | compound butter | pommes frites

TAVERN STEAK 21 GF

8oz angus flat iron | local vegetables | fingerling potatoes

TAVERN BURGER* 15

9oz short rib burger ground in-house | Tillamook sharp cheddar | lettuce | tomato | caramelized onion | whole grain mustard aioli | brioche bun | pommes frites

FILET MIGNON 39 GF

add 6oz cold water lobster tail** 14

8oz angus | potato gratin | local vegetables | bordelaise

ORGANIC ROSEMARY CHICKEN 18 GF

heirloom carrots | broccolini | sweet potato puree

PENNE ALLA VODKA 15 V/O

crushed tomato | bacon | peas
cream | pecorino | basil

AGED PRIME RIBEYE 75 GF

for two

22oz bone-in angus | hand trimmed
choice of two sides and a signature sauce

SIDES

POTATO GRATIN 7 V | GF

FINGERLING POTATOES 5 V | GF

BROCCOLINI 6 V | GF

POMMES FRITES* 6 V | GF

LOCAL VEGETABLES 5 V | GF

HEIRLOOM CARROTS 6 V | GF

SEA

All our seafood is sourced fresh, never frozen, and is caught sustainably

SPAGHETTI & CLAMS 17

garlic | white wine | parsley | red chili

FAROE ISLAND SALMON 22 GF

blackened | béarnaise butter | sweet corn succotash
sweet potato puree

DAY BOAT SCALLOPS 24 GF

local vegetables | parsnip puree | salsa verde

HALIBUT 26 GF

heirloom carrots | carrot top chimichurri
fingerling potatoes

FISH & CHIPS* 17

5oz icelandic cod | old bay | tartar | coleslaw

CRAB CAKE 32

tartar | local vegetables | fingerling potatoes

STUFFED LOBSTER TAIL** 38

6oz cold water tail | lump crab imperial
drawn butter | asparagus | potato gratin

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**sourced from Canada and frozen to ensure quality

GARDEN

IMPOSSIBLE BURGER* 15 V

a burger made entirely of plants | lettuce | tomato
caramelized onion | sesame bun | pommes frites

CAULIFLOWER STEAK 15 V | GF

shawarma spices | carrot and arugula salad
hazelnuts | tahina

SALADS

add chicken 6 | shrimp 7 | salmon 8 | steak 10

CAESAR 9

hearts of romaine | croutons | parmigiano reggiano

HOUSE 8 V

little gem | raw vegetables | croutons | house vinaigrette

BEETS 12 V | GF

candied walnuts | Yellow Springs aged goat cheese
Radici Gardens radish sprouts | truffle | lemon

WEDGE 11 GF

bacon | Point Reyes blue cheese | sundried tomato
buttermilk blue cheese dressing | chives

CHEF'S PRIX FIXE 27

choice of starter

snapper soup | lobster bisque
house salad | caesar salad

choice of entree

tavern steak | rosemary chicken

choice of dessert

key lime pie
sour cream cheesecake

DESSERT

Handmade on premise daily

POT DE CREME 8 GF

malted white chocolate custard

STRAWBERRIES ROMANOFF 6 GF

cointreau raspberry coulis | whipped cream

CRÈME BRÛLÉE 8 GF

tahitian vanilla bean | burnt sugar

KEY LIME PIE 7

whipped cream

SOUR CREAM CHEESECAKE 7

graham cracker crust | fresh raspberries

DARK CHOCOLATE MOUSSE 8 GF

fresh raspberries | whipped cream

PLATS DU JOUR

tuesday

OYSTERS

buck-a-shuck
selection of seasonally
available oysters
\$3 Modelo all day

thursday

BURGER & BEER 15

the ultimate hand-crafted burger
9 oz short rib burger ground in-house and
a pint of craft beer

saturday

PRIME RIB 22/29

baked potato | local vegetables
horseradish sauce

wednesday

PEEL & EAT SHRIMP 10/17

steamed & served hot | cocktail
sauce | drawn butter | \$3 Modelos

friday

BOUILLABAISSE 27

mussels | shrimp | clams | cod | fennel
white wine | orange and saffron scented
tomato broth | toasted baguette | rouille

sunday

MEATBALL SUNDAY 13

pan-roasted meatballs
Nonna's secret marinara sauce
creamy polenta | green olives
pecorino romano

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