

## Bistro Menu

Olives & Almonds	Lemon marinated olives   smoked almonds	6
Hummus	White bean hummus   onions   garlic   thyme   grilled baquette	7
Hushpuppies	Crab hushpuppies   fresh herbed cream	10
Charcuterie Platter	Meat selections   mixed nuts   cranberry relish   grilled sourdough bread	20
Cheese Platter	Cheese selections   mixed nuts   red wine poached pear   toasted baguette	18
Farmer's Winter Soup	Barley   beans   carrots   potatoes   kale   onion   garlic   grilled whole wheat bread	10
Beet Salad	Beets   goat cheese crumbles   burnt orange dressing	12
House Salad	Mixed winter greens   cranberry dressing	10
Seafood Shepherd's Pie	Cod   lobster   scallops   onions   leeks   cream   house salad	24
Flank Steak Sandwich	Grilled flank steak   truffle aioli   caramelized onions   oyster mushrooms   grilled ciabatta   shoestring fries	22
-	add bacon / 3	
-	add Monterey jack cheese / 3	
Pulled Pork	Pulled pork   crackling cornbread   Cajun oven potatoes   coleslaw	15
Cod	Seared cod   roasted cauliflower gratin   lemon cream sauce	20
Pork Chop	Herb & cornmeal crusted pork chop   southern style bean stew	30
Fettuccini	Sautéed scallops & mushrooms   cream   shallots   lemon and rosemary truffle oil	28
Gnocchi	Root vegetables & mushrooms   sweet potatoes   shallots   cream	18
-	add seared chicken / 8	
-	add lobster / 18	

Please inform your server of allergies or dietary restrictions, as menu items may contain ingredients that are not listed.  
Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.