



STARTERS

CAESAR SALAD

Romaine hearts, herb foccacia crouton, marinated olives, roasted cherry tomato, Parmesan, anchovies, Caesar dressing‡ • 10

GREEN SALAD

Vitruvian greens, market vegetables • 7
With choice of house-made dressing

FARRO WHEAT AND CITRUS SALAD

Farro wheat, Cara Cara orange, rosemary and Meyer lemon vinaigrette, hazelnuts, Driftless sheep's cheese • 13

SEASONAL SOUP

Please ask your server for today's offering • 10

SHRIMP COCKTAIL‡

Five poached wild caught gulf shrimp • 19

SEASONAL SMALL PLATES

SALT-ROASTED BEETS

Chermoula, harissa yogurt, dukkah nut crumble, Halloumi, chick pea cracker, persimmon • 14

FORAGED MUSHROOMS

Frisee, sprouts, red onion, almond, horseradish, gruyere, bacon vinaigrette, poached egg • 14

SEARED SCALLOP

Pine nut and black olive paste, romesco, capers, confit potato • 16

CHEESE PLATE

Moody Blue, *Roth Kase*
Evalon, *La Clare Farms*
Cocoa Cardona, *Carr Valley*
Cave Aged Cheddar, *Eagle Cave Reserve*
Airco, Carr Valley
Barely Buzzed, *Beehive Cheese Co.*
• 6 each selection
• 15 add charcuterie

If there is something you desire not listed here, please do not hesitate to ask your server. We will do our best to accomodate you.

‡Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Chili aioli, garlic aioli and Caesar dressing contain raw egg.