

small starts

dinner 02.12

Flatbread Manchego, Mozzarella, Smoked Provolone, Italian Sausage, Braised Greens, Caramelized Squash, Cider Reduction 9.0	Buratta Cheese Olive Tapenade, Watercress, Extra Virgin Olive Oil, Sea Salt, Crostini 8.0
Herbed Ricotta Gnocchi Killbuck Valley Mushrooms, Haricot Vert, Chicken Confit, Herbs 9.0	Warm Olives Medley of French & Spanish Olives & Marcona Almonds 8.0
Medjool Dates Stuffed with House-made Chorizo, Wrapped in Smoked Bacon, Smoked Pepper Sauce 8.0	Tempura Battered Green Beans Ponzu Sauce and Pineapple Caramel 7.0
Antipasto Plate Cured Meats & Artisanal Cheeses, Crostini & Accompaniments 9.0	Daily Bruschetta House Made Toppings Ask Server For Details 8.0
Crispy Chicken Livers Arugula, Scallions, Oranges, Goat Cheese & Maple Vinaigrette 8.0	Mussels Chorizo, Tomato, Saffron & Fennel Broth 8.0
Crispy Chicken Drumstix Point Reyes Bleu Cheese Yogurt Sauce, Pickled Veg. 8.0	Beef Carpaccio Arugula, Crème Fraiche, Capers, Romano, Extra Virgin Olive Oil, Lemon 9.0

salads

Winter Green Salad Mixed Winter Greens, Dates, Crispy Bacon, Almonds, Smoky Bleu Cheese, Red Wine Vinaigrette 8.0	Local Mixed Greens Salad Soft Herbs, Extra Virgin Olive Oil, Lemon, Garlic, Romano, Cracked Crostini 8.0	Roasted Beet Salad Mixed Greens, Toasted Pistachios, Point Reyes Bleu Cheese, Cider Vinaigrette 8.0
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main course

Seared Duck Breast Toasted Mustard Spaetzel, Duck Confit, Local Cabbage & Toasted Hazelnuts, Sour Cherry-Brandy Reduction 25.0	Duck Confit & Crispy Egg Salad of Warm Frisee & Raddichio with Bacon, Shallots & Pistachios Dijon-Cider Vinaigrette 16.0
Molasses Glazed New Creations Pork Chop Cheddar Grits, Braised Greens, Horseradish Apple Sauce 24.0	10 Oz Miller Farms Grass Fed Burger Bacon, Prairie Breeze Cheddar, Mustard Aioli, Onion Rings, Fries, House made Sweet Pickles & Ketchup 19.0
Tea Hills Chicken Thigh Stuffed with Focaccia, Apricots, Figs & Chorizo, Paprika Spiced Airline Breast, with Fig Jus, Rapini & Roasted Fingerling Potatoes 22.0	Hoisin Glazed Short Rib Parsnip Puree with Haricot Vert 26.0
Creamy Polenta Tallegio Cheese, Roasted Garlic, Sautee of Killbuck Valley Mushrooms, Fennel & Greens 19.0	Braised Ohio Lamb Shank Chickpeas, Collard Greens, Cumin Yogurt & Preserved Lemons 24.0

house sides 5.5

- *Duck Fat Roasted Potatoes with Garlic Chips & Herbs*
- *Creamy Grits with Big Johns Cajun Cheddar*
- *Parsnip Puree*
- *Roasted Brussel Sprouts with Bacon & Chili *
- *Sauteed Rapini with Garlic & Chili Flake*

WHITE WINES

RED WINES

FRANCE/ SPAIN / ITALY/ AUSTRIA

'10 MARRAMIERO DA MA TREBBIANO D ABRUZZO	7/27
'10 CHATEAU LAMOTHE , BORDEAUX	8/31
'09 CHAPOUTIER BELLERUCHE, CÔTES DU RHÔNE	25
'09 PURATO PINOT GRIGIO CATARATTO, SICILY	27
'09 GLATZER GRÜNER VELTLINER, CARNUNTUM	25
10 REVERDY, SANCERRE	41
'09 LUSCO "ZIOS" ALBARINO, RIAS BAIXAS	30

USA

'09 WILLIAM HILL CHARD, CENTRAL COAST	8/31
'09 LONE BIRCH WHITE BLEND, YAKIMA VALLEY	8/31
'10 CAKEBREAD CHARD, NAPA VALLEY	65
'10 GROTH SAUV BLANC, NAPA VALLEY	40
'09 SONOMA CUTRER CHARD, RUSSIAN RIVER VALLEY	42
'10 FRANCISCAN ESTATE CHARD, NAPA VALLEY	27

NEW ZEALAND

'10 INFAMOUS GOOSE SAUV BLANC, MARLBOROUGH	8/31
'11 CLOUDY BAY SAUV BLANC, MARLBOROUGH	37

SPARKLING

GRUET ROSE, NEW MEXICO	6/30
CRISTALINO BRUT CAVA, SPAIN	6/30
A MARGAINE PREMIER CRU DEMI SEC, CHAMPAGNE	67
GASTON CHIQUET BRUT, CHAMPAGNE	74
MARC HERBRART CUVÉE DE RESERVE BRUT	80
VEUVE CLIQUOT BRUT YELLOW LABEL	95

DESSERT / DIGESTIF

DI LEONARDO "PASS THE COOKIES", FRIULI, ITALY	6
FONSECA RUBY PORT	7
TAYLOR FLADGATE FINE TAWNY PORT	8
TAYLOR FLADGATE 10 YR TAWNY PORT	10
TAYLOR FLADGATE LATE BOTTLE VINTAGE 2003	9
CARDAMARO LIQUEUR	7
ZUCCA RABARBARO LIQUEUR	8

FRANCE

'09 ELICIO GRENACHE-MERLOT, RHONE	6.5/25
'10 DOMAINE MIRIELLE COTES DU RHONE	8/31
'07 J.L CHAVE OFFERUS, ST. JOSEPH	56
'09 CHATEAU MOULIN LAFITTE, BORDEAUX	40

ITALY

'09 MARRAMIERO DA MA MONTEPULCIANO DA BRUZZO	8/31
'07 CASTELLO DI BOLGHERI SUPERIORE, TUSCANY	65
'08 ARGIANO 'NON CONFUNDITUR', TUSCANY	37
'08 FATTORIA DI FALTOGNANO, ANTI MONTALBANO	CHI- 35
'08 MASSERIE PISARI SALENTO ROSSO NEGROAMARO, PUGLIA	25

SPAIN / ARGENTINA / AUSTRALIA

'09 PROTOCOLO TEMPRANILLO	6.5/25
'09 LA MURIA MENCIA, DEL BIERZO	35
'05 CAMPARRON CRIANZA TEMPRANILLO, TORO	24
'06 SHINGLEBACK SHIRAZ, MCLAREN VALE	33

USA

'09 FOXGLOVE ZIN, PASO ROBLES	8.5/33
'09 VISTA HILLS PINOT NOIR, OR	9/35
'07 ROBIN K CABERNET SAUVIGNON	9/35
'07 CAKEBREAD CAB, NAPA VALLEY	101
'08 GILBERT CELLARS "ALLOBROGES", RHONE BLEND, COLUMBIA VALLEY	40
'10 SYNCLINE SUBDUCTION, COLUMBIA VALLEY	44
'06 MEDLOCK AMES CAB/MERLOT, ALEXANDER VALLEY	45
'09 ALEXANDRIA NICOLE 'QUARRY BUTTE' MERITAGE, COLUMBIA VALLEY	44
'08 LANG & REED CAB FRANC, NAPA VALLEY	42
'10 ORIN SWIFT PRISONER, NAPA VALLEY	65
'09 ANNE AMIE PINOT NOIR WILAMETTE	37
'09 SINEANN PINOT NOIR, OREGON	53
'09 LEMELSON 'THEA'S SELECTION' PI- NOT NOIR, WILLAMETTE	50
'05 ST. FRANCIS MERLOT, SONOMA COAST	42
'09 PEIRANO ESTATE CAB, LODI	31
08 SOLA MERITAGE NAPA	24