

## small plates

### Chilled Champagne Gazpacho

Cilantro sour cream. 5

### Artisan Cheese Plate

Moody Bleu, Emmental, P'tit Basque, Bel Paese and Mimolette with mango chutney and lahvasch. 12

### Grilled Beefsteak Tomatoes

Goat cheese and sun-dried tomato creole oil. 9

### House Ground Filet Sliders

Maytag bleu cheese, caramelized onions, arugula, pretzel roll, house potato chips. 8

### Artichoke Spinach Dip

Lahvosch crisps. 7

### Flash Fried Calamari

Sweet garlic chile sauce, pickled cucumber salad. 8

### Asian Lettuce Wraps

Chicken, red peppers, red onions, coconut jasmine rice, pistachios, ginger soy and peanut sambal. 12

### Crispy Fried Duck Wings

Orange soy marmalade. 9

### Margherita Pizza

Oil, garlic, mozzarella, provolone, asiago, pomodoro tomatoes, fresh basil. 11

## salads

### Caesar

Romaine hearts, house made caesar dressing, anchovy, shaved parmigiano 5/8

### Mandarin

Spring greens, red onion confit, mandarin oranges, goat cheese, avocado, orange sage vinaigrette. 5/8

### Roasted Beet

Spring greens, beets, spiced pecans, bleu cheese, balsamic syrup and white truffle oil. 5/8

Add grilled chicken, salmon, shrimp or steak to any salad. 5

Gary R. Klinefelter, CCC – Executive Chef / Owner

Andrea L. Rupert – Sous Chef

# bigger plates

## FEDE Pasta Ricotta Gnocchi

Mushrooms, English peas, tomatoes, garlic, basil, olive oil and parmigiano. 19

## Prince Edward Island Mussels (Please choose one of the following preparations).

Garlic, white wine & butter / Spicy coconut lemongrass sauce & cilantro / Tomato, saffron & fennel broth.

Served with crusty bread. One pound 12, Two pounds 18

Add an order of twice cooked Belgian fries with basil mayonnaise for \$4

## \*Seared Sea Scallops

Parmesan lobster risotto, English pea puree, white truffle oil, pea sprout salad. 26

## \*Ahi Tuna

Pepper crusted, seared rare, mango seaweed salad, wasabi soy drizzle, coconut furikake jasmine rice, orange tobikko. 24

## Jumbo Lump Crabcakes

Mango chutney, red thai curry, sautéed seasonal vegetables, crispy sweet potato straws. 24

## Seafood Risotto

Shrimp, scallop, langostinos, lump crabmeat, English peas, tomatoes, saffron, parmesan cheese and lobster butter. 24

## \*Grilled Filet Mignon

Herb compound butter, garlic potatoes, sautéed vegetables, port wine demi - glace. 26

With Maytag bleu cheese. 28

## \*Steak Frites

Grilled NY Strip steak, herb compound butter, twice cooked Belgian fries, sautéed vegetables. 24

With Maytag bleu cheese. 26

## \*Grilled Chimichurri Skirt Steak

Grilled scallions, spring greens, cilantro lime vinaigrette. 20

## Asiago Crusted Chicken

Roasted garlic, pancetta, basil, tomatoes, white wine, sautéed vegetables, garlic potatoes. 19

## Coconut Curry Chicken

Massaman curry, coconut milk, tamarind, potatoes, pearl onions, cashews, pickled cucumbers. 19

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

We take pride in using organic, local, sustainable agriculture whenever possible.