



APPETIZERS

MARINATED OLIVES

\$6

MARCONA ALMONDS

\$7

CHEESE PLATE

Three gourmet cheese paired with accompaniments, house made pickles, baguette

\$17

CALAMARI

Fresh, lightly floured, and flash fried, served over sautéed hoisin baby bok choy, with a chili-lime glaze

\$13

CHICKEN DUMPLINGS

Crispy dumpling with black vinegar, chili oil, and scallion

\$11

CHARCUTERIE

Three cured meats paired with accompaniments, house made pickles, baguette

\$18

SOUPS AND SALADS

FEATURED SOUPS

Two daily

\$6/10

PEPPERCORN

Romaine with cherry tomatoes, crispy pancetta, shaved parmesan, house made peppercorn dressing, and a crostini

\$10/12

WEDGE

Iceberg lettuce with chopped bacon, eggs, diced roma tomatoes, house made blue cheese dressing and balsamic drizzle

\$10/12

SARGASSO SALAD

Thinly sliced celery, feta cheese, white balsamic vinaigrette, mejdool dates, walnuts and cranberry coulis

\$10/12

FENNEL ARUGULA

Goat cheese, toasted pepitas, orange vinaigrette

\$13

ENTREES

CHICKEN

Footprints Farms Bone-in chicken breast, brown butter pureé,
Chef's seasonal vegetable

\$30

FILET MIGNON

Grilled six-ounce filet mignon, fingerling potatoes Chef's seasonal
vegetable, and Sargasso steak sauce

Market Price

OSSO BUCCO

Braised veal shank, polenta pavé, lacinato kale,
gremolata, pecorino

\$48

BUTTERNUT SQUASH RISOTTO

Butternut squash, pecorino, fried sage leaves,
and sage oil

\$30

SALMON

Seared Atlantic salmon with dill buttermilk dill emulsion, red wine
lentils, mirepoix, and blistered tomatoes

\$34

SAUSAGE RAGU

House-made fennel sausage and tomato ragu, fresh spaghetti, roasted
peppers, and pecorino

\$29

WIENER SCHNITZEL

Viennese style breaded veal cutlet served with Austrian potato salad,
cucumber salad, lemon

\$25

Chef Thomas Metzler