

10/13/2021

wednesday

to share

Herb Infused Olive Oil with Balsamic Vinegar, Parmesan & Housemade Focaccia 5

House Made Potato Chips with Aioli 6

Provençal Marinated Olives with Orange & Fennel 6

Artisan Cheese: Red Dragon, Dancing Fern & Valdeon with Plum Mostarda & Toasts 14

first course

Purple Carrot Leek Curry Soup with Coconut Milk 7

Greener Roots Lettuces with Apples, Hazelnuts, Parmesan & White Balsamic Vinaigrette 10

Pizette with Mushroom Cream, Mozzarella & Parmesan 14

Belgian Endive with Arugula, Shaved Fennel, Pumpkin Seeds, Citrus & Pesto 14

Chicken Spinach & Feta Sausage with Apple Radish Salad 14

Smoked Salmon Rilletes with Caperberries & Grilled Bread 14

second course

Grilled Bavette with Polenta, Radicchio, Local Squash, Worcestershire Vinaigrette & Gorgonzola 31

Roasted Half Chicken with Farro, Roasted Cauliflower & Salsa Verde 26

Grilled Lamb Brochette with Tomato Braised Lentils 28

Grilled Striped Bass with Butter Braised Cabbage, Crispy Potatoes & Bacon 29

Mr. Aaron's Buccatini with Roasted Brussels Sprouts, Lemon Cream & Pecorino 22

Roasted Fairytale Eggplant with Z'aatar Pilaf, Curried Labna, Tahini, Flatbread & Pomegranate Molasses 20

swag "Frenchie" T-shirt \$25 "Lion" T-shirt \$25 "Lion" Hoodie \$30

Menu features local produce from Blue Heron Farmstead, The Farm & Fiddle, Henosis Mushrooms & Wildcard Ranch

Chef De Cuisine Hadley Long

Menu subject to change due to quantity & availability of ingredients. Inform your server of any allergies or dietary requirements so we may serve you better.

*These foods may contain undercooked ingredients and or be cooked to order. Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of food borne illness.



dessert

Pastry Chef Tom Huber

Pumpkin Pavlova with Pumpkin Seed Praline 10 Caramel Apple Tart 10

Chocolate Hazelnut Mousse Cake 10 Assortment of Housemade Cookies 6

Muscadine Sorbet with Tuille 6 Blackberry Ice Cream with Pizzelle 6

Any Dessert a la mode +1.50

Hot Beverages

French Press Bongo Java Mystic Brew / Decaf Jonesin' 3/6

High Garden Hot Teas & Herbal Infusions 4

Caffeinated: Earl Grey, English Breakfast, Green Clouds & Mist, Ginger Revive, Creamsicle Oolong

Decaf: Chamomile Citrus

Dessert Wine

2015 Domaine de Durban, Muscat de Venise 8 2009 Vin Santo del Chianti, Malvasia, Trebbiano 9

Taylor Fladgate 20yr Tawny Port 12 Broadbent 5yr Reserve Madeira 10

Emilio Hidalgo PX Sherry 7 Domaine La Tour Vielle Banyuls 8

Lillet Blanc 6 Cocchi Vermouth di Torino 6

Cordials

Carpano Antica 7

Chartreuse 8

Meletti Amaro 7

Amaro Dell Etna Antico Amaro D'Erbe 8

China China Amaro 8

Pimms 7.5

Campari 8

Cocchi Vermouth di Torino 8

Kahlua 7

Grappa di Sicilia 6

Frangelico 8

Lillet 6

AE Dor VS Cognac 9

Delord 25y Bas Armangac 16

B&B 8

Kubler Absinthe 10

Fernet-Branca 6

Calvados 8

