

# D I N N E R

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## salads & starters

### Charcuterie MP

local & imported cured meats, truffle mustard

### Artisan Cheese Plate MP

choice of 3 or 5 types of cheese, fig preserve, truffle honey, crostini

### Crudit  15

seasonal raw vegetables, lemon scented hummus, paprika oil

### Burrata Toast 14

sourdough, tomato jam, basil oil, arugula salad

### Shrimp Cocktail 19

mexican white shrimp, clamato, avocado, cucumber, cilantro, oyster crackers

## mains

### Piri Piri Jidori Chicken 29

garlic whipped potatoes, baby squash, confit onion

### Vegan Sausage and Peppers 25

beyond sausage, sweet peppers, lentils, micro basil, fig-balsamic glaze

### Achiote Shrimp & Healthy Grits 28

celery root puree, crispy shallot, micro citrus greens, chive oil, lemon oil

### Filet 44

celery root puree, grilled brocolini, baby carrots, red wine demi glaze

### Beets 12

arugula, candied pecans, goat cheese, meyer lemon vinaigrette

### Heirloom Tomato Salad 15

arugula, crispy shallot, basil oil, sundried tomato vinaigrette

### Grilled Caesar Wedge 14

baby heirloom tomato, grilled meyer lemon, housemade caesar dressing

### Seasonal Market Salad MP

seasonal selections

*add salmon, chicken, shrimp or hanger steak to any salad 9*

### Vegan Lasagna 22

roasted red pepper, harissa, tomato, shiitake mushrooms, romesco, spinach

### Scottish Salmon 34

spring pea couscous, brocolini, tarragon lemon oil

### Duck Tacos 28

apple slaw, blue corn tortilla, radish, calvados gastrique, cilantro stems

### Bison Strip Steak 38

rosemary scented fingerling potatoes, purple brussels sprouts, red wine reduction

### Side Things 7

sweet potato, truffle, garlic or parmesan fries

simple salad

honey ginger carrots

cauliflower gratin

broccolini

### Sweet Things 9

date sticky toffee pudding

passion fruit panna cotta

triple chocolate cookies