

## All Day

**Appetizers** Add Shrimp, Salmon or Chicken to any salad +12

Tuna Tartare

Avocado, Spicy Radish, Ginger Marinade\* 23

Ricotta and Fig Jam

Grilled Ciabatta and Basil

Kale Salad, Parmesan and Lemon 17

Pretzel Dusted Calamari, Mustard Aioli 17

Beet Salad, Goat Cheese Fondue and Chervil 18

Lentil Soup, Parmesan and Herbs 17

### Pizza and Pasta

Paccheri and Meatballs

Smoked Tomato Ragu, Parmesan Cheese\* 28

Parmesan Risotto, Fall Mushrooms and Herbs 20/30

Black Truffle Pizza and Fontina Cheese Pizza 21

Tomato and Mozzarella Pizza with Basil 16

### Entrees

Grass Fed Cheddar Cheeseburger

Yuzu Pickles, Russian Dressing, Crispy Onions and French Fries\* 23

Smoked Chicken Club(Add Egg +4)

Sour Dough, Candied Bacon, Chipotle Aioli 22

Porcini Crusted Salmon\* 30

Warm Leek Vinaigrette

Fall Vegetables

Grains, Salsa Verde and Lime 26

### Dessert

Salted Caramel Sundae, Candied Peanuts and Popcorn

Whipped Cream, Chocolate Sauce 15

Warm Chocolate Cake, Vanilla Ice Cream 14

### Not Available After 12:00pm

Two Eggs Any – Style

Sautéed Spinach, Choice of Bacon or Sausage\* 16

Eggs Benedict

Choice Of Canadian Bacon Or Smoked Salmon 22

Lemon Ricotta Pancakes

Seasonal Fruit Compote 18

Add Fruit \$5

**Chef/Proprietor Jean-Georges Vongerichten**

**Executive Chef Drew Hiatt**

\*consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions