

APPETIZERS

Sweet & Sour Calamari

crackling hot peppers, sweet & sour glaze ... \$12

Pumpkin and Mascarpone Ravioli

local apples, fresh sage butter... \$9

Roasted Beet & Goat Cheese Terrine

micro greens, white truffle aioli... \$12

Escargot

mussels, shitaki, garlic butter... \$12

Sweet Potato Eggrolls

grilled portabella mushroom, rouille ... \$11

Puff Pastry Wrapped Shrimp

pineapple and hoisin glaze, red pepper coulis... \$12

Lawrenceville Cheese Plate

chef selection of Cherry Grove Farm artisanal cheeses, pickled onions, house made white truffle infused honey, fig glaze, apple garlic cippolini jam ... \$12

SALADS

Mixed Greens Salad

roasted peppers, seasonal tomatoes, red onion, pitted olives, honey balsamic vinaigrette...
\$7.5

Escarole Salad

gorgonzola, crisp pancetta, red onion, roasted pecan dressing... \$10

Baby Spinach Salad

baked bacon slab, red onion, golden raisins, gorgonzola cognac dressing... \$11

Asian Pear Salad

dried cranberries, spiced cashews, warm goat cheese buttons, pomegranate
vinaigrette... \$11

Caesar Salad

parmesan croutons, house Caesar dressing... \$8

20% gratuity will be added on to parties of six people or more

ENTREES

Prosciutto Wrapped Griggstown Chicken Breast

spinach, fontina cheese, fresh sage beurre blanc, rutabaga and bacon puree... \$23

Sweet and Spicy Pulled Pork with Seared Diver Scallops

fennel and quinoa pignoli salad, creamed spinach... \$31

Pumpkin Seed Crusted Scottish Salmon

tuscan kale, butternut squash and toasted almond risotto, ginger beurre blanc... \$28

Grass Fed Short Ribs

cider au jus, wilted swiss chard, parmesan risotto... \$31

Seared Muscovy Duck & Confit

braised red cabbage, parsnip puree, huckleberry glaze... \$32

Sesame Crusted Ahi Tuna

sweet potato gratin, pickled ginger, roasted brussels, hoisin anglaise...\$33

Colorado Rack of Lamb

gremolata, sautéed green beans, cipollini whipped potatoes ... \$35

Pan Roasted Mahi Mahi

potato and mushroom pancake, sautéed green squash, crab tomatillo sauce... \$30

Jumbo Lump Crab Cakes

cranberry relish, butternut squash puree, asparagus, saffron sage butter... \$32

Black Angus Filet Mignon

crispy leeks, sautéed brussels, garlic mashed, mushroom demi... \$33

'24 Hour' Wild Boar Shank

balsamic tomato reduction, glazed root vegetables and baked goat cheese polenta... \$30

Vegetable Makhani

black trumpets, oven roasted root vegetables, hand rolled gnocchi... \$20

SIDES

asparagus, sautéed spinach, risotto, polenta, mashed potato, zucchini ... \$5