

SMALL PLATES

MAC & CHEESE | 10

*gemelli pasta, cotija cheese, lime zest
roasted hatch green chili
add chicken, wild mushrooms, sausage
pulled pork or bacon +5*

ROASTED SWEET POTATOES | 9

*marshmallow, candied pecan
smoked maldon, crispy sage*

WARM MARINATED OLIVES | 7

*red chili, orange zest, roasted garlic
fresh herb, grissini*

FRIED ARTICHOKE HEARTS | 8

lemon aioli, aged balsamic

BUTTERNUT SQUASH HUMMUS | 9

flat bread, evoo

WAGYU CARPACCIO | 15

*cocoa coffee rubbed, arugula
whiskey gastrique, apple, capers*

BLUE CRAB CAKES | 13

mixed greens, lemon aioli

NUDJA CROSTINI | 12

*pork nudja, white beans, lemon
roasted tomato, capers, arugula, evoo*

ARTISANAL CHEF'S PLATE | 17

*chef's daily selection of three meats and
three cheeses with crostini and accompaniments*

SOUP & SALADS

SOUP DU JOUR

cup | 6 - bowl | 8

BABY ARUGULA | 9

olive oil, lemon juice, parmesan reggiano

CHOPPED CAESAR | 11

*petite romaine hearts, parmesan reggiano
white anchovy filet, croutons*

RYE BERRIES | 12

*mixed greens, apple, rye crouton
walnuts, mustard vinaigrette*

DUCK CONFIT SALAD | 17

*beets, mixed greens, pistachio, orange
smoked maldon, blue cheese dressing*

BURRATA | 14

*arugula, preserved lemon, mandarin
crispy chickpea, crostini, saba*

*add marinated chicken +7
salmon or duck confit +9*



to go & in-room delivery available

18% gratuity added for parties of 6 or more

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs

may increase your risk of food-borne illness

FROM THE PIZZA OVEN

HAND TOSSED 10 INCH PIZZAS

PROSCIUTTO CRUDO | 18

*caramelized onion, parmesan reggiano
baby arugula, mozzarella, white truffle oil*

MUSHROOM | 18

*stracciatella cheese, walnuts
roasted tomato, parmesan reggiano*

DUCK CONFIT | 18

*roasted garlic, roasted apple and fennel
goat cheese, candied pecan, pesto*

HOUSE FENNEL SAUSAGE | 16

*pepperoncini, roasted tomato
mozzarella, parmesan reggiano*

PESTO | 17

*heirloom tomato, parmesan reggiano
mozzarella, baby arugula pesto*

BLT | 18

*evoo, bacon, roasted tomato
mozzarella, baby arugula, basil aioli*

BBQ PORK | 17

*peach bbq sauce, cheddar
cotija cheese, spicy pickles*

MARGHERITA | 16

*heirloom cherry tomato
fresh mozzarella, fresh basil*

GRILLED CHICKEN | 17

*ranch spiced ricotta, roasted peppers
bacon, basil*

DIABOLO | 17

*spicy pepperoni, chorizo, spicy salami
pickled fresno chili, mozzarella, basil*

ARGENTINIAN VEGETABLE | 17

*mixed vegetables, chimichurri, pine nuts, evoo
mozzarella (optional)*

***gluten free available on request**

ENTREES

ROASTED HALF CHICKEN | 24

*roasted brassica and grapes
pine nuts, basil butter sauce*

BRAISED SHORT RIBS | 27

*cumin roasted carrots, geechie boy grits
cocoa coffee demi, blue cheese*

ALMOND CRUSTED SALMON | 25

brown butter, roasted apples, fennel

MUSHROOM BOLOGNESE | 22

fresh pappardelle, truffled ricotta, crispy herbs

SWEET POTATO GNOCCHI | 23

*duck confit, roasted apple, buerre blanc
parmesan reggiano, pickled cranberry
crispy herbs*

add marinated chicken +7 salmon or duck confit +9

SWEETS

APPLE CRISP | 8

brown butter streusel, vanilla bean ice cream

PUMPKIN PIZZA PIE | 11

mascarpone, candied pecan, cinnamon anglaise

LIGHTEN UP! ROOT BEER FLOAT | 7

vanilla bean ice cream

CHOCOLATE ESPRESSO BUDINO | 9

*oreo crust, whiskey amarena cherry
crème fraîche*

CHOCOLATE CHIP COOKIE BAKE | 9

cast iron baked, salted caramel gelato

S'MORES KIT FOR TWO | 10

*graham cracker, chocolate bar
marshmallows*

enjoy outdoors on one of our patios