

SHAREABLES

<b>HOUSE FOCACCIA</b> NF, SF, DF, V	10
<i>house focaccia served with roasted garlic spread, balsamic vinegar, olive oil, everything seasoning, herbs</i>	
<b>WHITE BEAN DIP</b> NF	14
<i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	
<b>CRAB DIP</b> NF	19
<i>maryland-style crab dip, cheddar, fried saltines</i>	
<b>YELLOWTAIL CRUDO*</b> GF, NF, DF	22
<i>hamachi, watermelon &amp; miso vinaigrette, pickled watermelon rind, garlic aioli</i>	
<b>MUSSELS</b> NF, SF	21
<i>PEI mussels, prosciutto ham, fennel seed, white wine, lemon, toasted ciabatta</i>	
<b>BUFFALO CAULIFLOWER</b> NF, SF, V	15
<i>fried cauliflower, toasted celery seed &amp; mustard seeds, buffalo sauce, buttermilk ranch dressing</i>	
<b>BURRATA</b> NF, V	16
<i>burrata, shaved cucumber &amp; roasted mushrooms, rice wine vinaigrette, house chili crisp, grilled naan</i>	
<b>CRAB CAKE</b> NF	27
<i>garbanzo bean &amp; roasted corn salad, old bay aioli, arugula salad, basil white balsamic vinaigrette</i>	
<b>BEEF BULGOGI LETTUCE WRAPS</b>	18
<i>bulgogi-marinated shaved ribeye, asian slaw, sesame seed, toasted peanuts, radish, little gem lettuce</i>	

SOUP & SALADS

<b>ADD BURRATA +5   CHICKEN +7   SALMON* +13   STEAK* +14</b>	
<b>CAESAR</b> NF	14
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
<b>FRISEE &amp; BURRATA</b> GF, SF	16
<i>roasted cherry tomatoes, cucumber ribbons, toasted pine nuts, basil white balsamic vinaigrette, bacon, burrata</i>	
<b>LITTLE GEM SALAD</b> NF, SF	15
<i>little gem romaine, peas, ricotta vin, parmesan, mint, crispy prosciutto</i>	
<b>BUTTERNUT SQUASH SOUP</b> GF, SF, V	11
<i>vanilla &amp; cardamom pears, toasted pumpkin seeds, pumpkin seed oil</i>	

HAND-HELDS

<b>THE BURGER</b> NF	17
<i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun, served w/ shoestring fries</i>	
<b>HARISSA-HONEY FRIED CHICKEN SANDWICH</b> NF	17
<i>fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun, served w/ shoestring fries</i>	

ENTREES

<b>BONE-IN PORK CHOP*</b> GF, NF, SF	39
<i>celery root puree, serrano chow chow, pea shoots</i>	
<b>BLACKENED CHILEAN SEA BASS*</b> GF, NF, SF	46
<i>roasted spaghetti squash, wilted greens, candied orange, beet chimichurri</i>	
<b>SCALLOP RISOTTO*</b> NF, SF	43
<i>pan seared scallops, tomato &amp; fennel risotto, sweet corn beurre blanc, crispy prosciutto</i>	
<b>CHICKEN FRANCESE</b> NF, SF	28
<i>egg-battered chicken breast, fettucini, lemon cream sauce, arugula salad with basil white balsamic vinaigrette</i>	
<b>DUCK CONFIT PASTA</b> NF, SF   <b>ADD TRUFFLE +14</b>	35
<i>duck confit, roasted mushrooms, wilted greens, fettucini, vermouth cream sauce, parmesan</i>	
<b>PETITE FILET*</b> GF, NF, SF	43
<i>6 oz pan roasted filet, parmesan polenta, roasted mushrooms, peppadew demi</i>	

SIDES

<b>BOWL OF FRIES</b> NF, SF, DF, V	10
<i>shoestring fries, pepper &amp; herbs served with old bay aioli</i>	
<b>MUSHROOMS</b> GF, NF, SF, V	11
<i>UGF mushrooms, sherry pan sauce, pickled onion</i>	
<b>CHARRED SHISHITO PEPPERS</b>	12
<i>spiced pumpkin seeds, house chili crisp, apple gastrique</i>	
<b>MARINATED BEETS</b> GF, SF, V	12
<i>chilled beets, yuzu poppy seed vin, caramelized onion spread, spiced pumpkin seeds, pickled red onions</i>	

DESSERTS

<b>AFFOGATO</b> V	7
<i>espresso, vanilla ice cream, pirouline cookie</i>	
<b>MANGO PIE</b> NF, SF, V	11
<i>housemade crust, creamy mango custard, whipped cream, lime, coconut</i>	
<b>WHITE CHOCOLATE CHEESECAKE</b> SF	12
<i>graham cracker crust, caramel sauce, chocolate sauce, toasted peanuts</i>	
<b>CRÈME BRULÉE</b> NF, SF, GF	13
<i>vanilla bean crème brulée, carmelized sugar, lemon macerated berries</i>	

TIP the KITCHEN FOR \$15

Our Tip The Kitchen program is a completely optional way for guests to show appreciation directly to the chefs that prepared your food. Just like the tip you give your server, 100% of this money goes directly to the kitchen staff. If you’ve had an especially delicious meal, let your server know you’d like to tip the kitchen.

GF GLUTEN FREE • NF NUT FREE • SF SOY FREE • DF DAIRY FREE • V VEGETARIAN

\*These items may be served undercooked or raw. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server to any food allergies or aversions.

All credit card tabs left unsigned will be closed with a 20 percent gratuity added to the total. Parties of 6 or more may be subject to an automatic 22 percent service charge. We charge an outside dessert fee of \$20.

DINNER

Rosemont

COCKTAILS

<b>OLD FASHIONED</b> ..... <b>15</b> <i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>	<b>APEROL SPRITZ</b> ..... <b>16</b> <i>Aperol, Club Soda, Prosecco</i>
<b>BLACK MANHATTAN</b> ..... <b>17</b> <i>Bonded Rye, Amaro, Angostura &amp; Orange Bitters, Luxardo Cherry</i>	<b>HUGO SPRITZ</b> ..... <b>16</b> <i>St-Germain, Club Soda, Prosecco, Mint</i>
<b>DIRTY MARTINI</b> ..... <b>18</b> <i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>	<b>LIMONCELLO SPRITZ</b> ..... <b>16</b> <i>Limoncello, Club Soda, Prosecco</i>
<b>ESPRESSO MARTINI</b> ..... <b>16</b> <i>Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara</i>	<b>POMEGRANATE RICKEY</b> ..... <b>15</b> <i>Gin, Pama Liqueur, Lemon, Mint, Soda</i>
<b>STRAWBERRY SZECHUAN MARGARITA</b> ..... <b>17</b> <i>Lalo Tequila, Cocchi Rosa, Strawberry, Lime, Agave, Szechuan Salt</i>	<b>PARIS, TEXAS</b> ..... <b>15</b> <i>Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda</i>

WINES BY THE GLASS

SPARKLING	GLASS / BTL.	ROSE AND ORANGE	GLASS / BTL.
Prosecco   Isotta Manzoni ‘Cuvée Giuliana’, ..... <b>14 / 52</b> Veneto, Italy, NV		Provence Blend   Triennes Rose, ..... <b>16 / 60</b> Provence, France, 2022	
Cava Blend   Raventós i Blanc, Blanc de Blanc, ..... <b>15 / 56</b> Catalonia, Spain, 2021		Vermentino   Monte Rio Cellars “The Bench” Orange, ..... <b>15 / 56</b> Lodi, California, 2024	
Cremant   Aimery Cremant de Limoux, ..... <b>14 / 52</b> Languedoc-Roussillon, France, NV		Hondarrabi Beltza, Zuri   Txomin Etxaniz Rosado ..... <b>16 / 60</b> Getariako-Txakolina, Spain, 2023	
WHITE		RED	
Sauvignon Blanc   Elizabeth Spencer “Special Cuvee”, ..... <b>15 / 56</b> North Coast, California, 2023		Schiava   Elena Walch ..... <b>16 / 60</b> Alto Adige, Italy, 2024	
Sauvignon Blanc   Domaine Girault “Le Grand Moulin” ..... <b>20 / 76</b> Sancerre, France, 2023		Pinot Noir   Raptor Ridge “Barrel Select” ..... <b>19 / 72</b> Willamette Valley, Oregon 2023	
Chenin Blanc   Château Moncontour “La Manoca” ..... <b>15 / 56</b> Vouvray, France, 2023		Rhone Blend   Piaugier “La Grange” ..... <b>14 / 52</b> Côtes du Rhône, France, 2021	
Cortese   Ottosoldi Gavi ..... <b>16 / 60</b> Piedmont, Italy, 2023		Nebbiolo   Marchesi di Gresy Martinenga Langhe, ..... <b>19 / 72</b> Piedmont, Italy, 2022	
Pinot Gris   Archery Summit ‘Vireton’, ..... <b>14 / 52</b> Willamette Valley, Oregon 2023		Montepulciano   La Valentina “Spelt” ..... <b>16 / 60</b> Abruzzo, Italy, 2020	
Riesling   Kilberg “Vertigo” ..... <b>15 / 56</b> Mosel, Germany, 2024		Tempranillo   La Rioja Alta Viña Alberdi ..... <b>20 / 76</b> Rioja, Spain, 2019	
Albariño   Benito Santos “Saiaar” ..... <b>16 / 60</b> Rias Baixas, Spain, 2023		Bordeaux Blend   Cru Monplaisir Bordeaux Supérieur, ..... <b>17 / 64</b> Bordeaux, France 2021	
Garganega   Balestri Valda Soave Classico ..... <b>14 / 52</b> Veneto, Italy, 2023		Cabernet Blend   Painted Fields “Curse of Knowledge” ..... <b>15 / 56</b> Sierra Foothills, California, 2023	
Chardonnay   Domaine de la Denante “Pouilly-Fuissé”, ..... <b>20 / 76</b> Burgundy, France, 2022		Cabernet Sauvignon   Silver Ghost ..... <b>19 / 72</b> Napa Valley, California, 2023	
Chardonnay   Textbook ..... <b>16 / 60</b> Sonoma Coast, California, 2023			

DRAFT BEER

<b>IPA, MAINE “LUNCH”</b> ..... <b>9</b> <i>Freeport, Maine • 7% ABV</i>	<b>IRISH DRY STOUT, GUINNESS DRAUGHT</b> ..... <b>8</b> <i>Dublin, Ireland • 4.2% ABV</i>
<b>PILSNER, WISEACRE “TINY BOMB”</b> ..... <b>8</b> <i>Memphis, Tennessee • 4.5% ABV</i>	

NON-ALCOHOLIC

<b>SPARKLING WHITE WINE</b> ..... <b>13</b> <i>Fritz Müller, Switzerland</i>	<b>LEMON ELDERFLOWER SPRITZ</b> ..... <b>13</b> <i>Lemon, Elderflower Syrup, Sparkling Wine</i>
<b>PINOT NOIR</b> ..... <b>14</b> <i>Leitz “Zero Point Five”, Baden, Germany</i>	<b>ST. AGRESTIS PHONY NEGRONI</b> ..... <b>14</b>
<b>LYRE’S ITALIAN ORANGE SPRITZ</b> ..... <b>14</b> <i>Sparkling Wine, Lyre’s Italian Aperitif</i>	