

CHEF'S PLAYGROUND

*Our talented chefs have been playing in the kitchen... again.
Delight in their shenanigans with a rotating selection of
creative beginnings, entrées and craft desserts.*

— TANTALIZING —

Penn Cove Mussels

Shallot, tomato, scallion, miso ginger broth 15

Ahi Poke

*Avocado, green onion, ponzu, toasted sesame seed,
chive, wonton, wasabi aioli, unagi sauce 9*

Spinach Artichoke Dip

Mozzarella, garlic, Parmesan, crisp pita 13

— REFRESHING —

Grilled Peach and Citrus Salad

*Spinach, Heron Pond Farms feta, blueberry,
shaved red onion, citrus vinaigrette 10*

— SATISFYING —

SRF New York

*Snake River Farms 12 oz, foie gras roasted
shallot butter, roasted potato, carrot, asparagus 50*

Wild Mushroom and Gruyère Burger

*USDA Prime house-ground half pound, herb Parmesan bun,
lettuce, roasted tomato, mayo, fries 26*

Four-Year Aged Cheddar and Bacon Burger

*USDA Prime house-ground half pound, herb Parmesan bun,
lettuce, roasted tomato, mayo, fries 26*

— INDULGENT —

Grilled Peaches and Cream

*Honey olive oil cake, whipped crème fraîche,
sea salt caramel, candied pecans 9*