



Dinner

THOUGHTFUL PLATES.
SEASONAL FLAVORS.
GOOD COMPANY.

WEDNESDAY & THURSDAY

4:30 – 9:00 PM

SATURDAY

5:00 – 10:00 PM

*Walk in.
Stay awhile.*

Around the
Table



APPETIZERS

Enjoy solo or share with someone.

Caramelized Onion & Gruyère Dip · V

for one 14 | for two 26

Caramelized Onions, Gruyère, Parmesan, Fresh Thyme, Crispy Shallots, and Grilled Crostini

Burrata · V

for one 24 | for two 46

Creamy Burrata, Fig Jam, Blistered Tomatoes, Basil, Balsamic Pearls, Grilled Crostini, and Crackers

add prosciutto +6

Wild Mushroom Arancini · V

for one 16 | for two 30

Parmesan Risotto, Wild Mushrooms, Fontina, and Truffle-Herb Aioli

Bacon Wrapped Shrimp

for one 22 | for two 42

Applewood-Smoked Bacon, Chili-Honey Glaze, Charred Lime, and Corn Puree

Wagyu? Why Not?

for one 26 | for two 50

Grilled Wagyu Sliders, Caramelized Onions, White Cheddar, Garlic Aioli, and House Chips

Wings & Waffles

for one 24 | for two 44

Crispy Wings with 2 Signature Rubs, Mini Belgian Waffles, and Trio of Sauces (Blackberry Chipotle, Bourbon Peach, and Hot Honey)

SALADS

Fresh, vibrant, and crisp.

Classic Caesar · V | 12

Crisp Romaine, Shaved Parmesan, Garlic Croutons, House Caesar Dressing

add shrimp (4) +12

Mixed Greens, Beets & Goat Cheese · V | 15

Mixed Greens, Roasted Red & Golden Beets, Goat Cheese, Candied Pecans, Pickled Red Onion, Citrus-Honey Vinaigrette

Roasted Pear Salad · V | 18

Mixed Greens, Roasted Anjou Pear, Blue Cheese, Toasted Walnut, Pickled Red Onion, White Balsamic Pear Vinaigrette

ENTRÉES

Distinctive dishes designed to satisfy.

Red Snapper Veracruz | 32

Pan Seared Red Snapper, Tomato, Olive & Caper Relish, Fresh Herbs, Lemon-Herb Orzo

Chicken Saltimbocca | 32

Prosciutto-Wrapped Airline Chicken Breast, Fresh Sage, Creamy Parmesan Polenta, Roasted Tomatoes & Broccolini, White Wine Caper Jus

Za'atar Filet Mignon | 44

Grilled Center-Cut Filet Mignon, Za'atar, Garlic-Herb Whipped Yukon Gold Potatoes, Harissa-Honey Roasted Carrots, Pomegranate Red Wine Demi-Glace

Braised Short Rib Risotto | 34

Slow-Braised Beef Short Rib, Creamy Parmesan Risotto, Roasted Wild Mushrooms, Roasted Tomatoes, Red Wine Demi-Glace

Grilled Berkshire Pork Chop | 28

Fig-Bourbon Mostarda, Garlic-Herb Crispy Yukon Gold Potatoes, Charred Broccolini, Rosemary Jus

Grilled Cauliflower · V Steak | 24

Za'atar-Marinated Cauliflower Steak, Whipped Hummus, Roasted Carrots, Charred Broccolini & Toasted Pistachios, Lemon Tahini Drizzle

SIDES

Something extra for the table.

Roasted Seasonal Vegetables · V | 8

Herb Butter

Garlic Smashed Yukon Gold Potatoes · V | 7

Butter, Roasted Garlic, Chives

Mac & Cheese · V | 9

White Cheddar | Herb Crumb

V vegetarian

Consumer Advisory:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DESSERT

Every dinner deserves a happily ever after.

Maple Bourbon Crème Brûlée | 10

Whipped Cream, Macerated Berries

Chocolate Fondue for Two | 18

Warm Belgian Chocolate, Vanilla Pound Cake, Cinnamon-Sugar Apples, Sea Salt Caramels, and Pretzels

Brown Butter Apple Cake | 12

Salted Caramel Sauce, Vanilla Bean Ice Cream, and Candied Pecans

PB&J Cookie | 8

Soft-Baked Peanut Butter Cookie, Peanut Butter Mousse, Blackberry Jam, and Flaky Sea Salt

SPARKLING

Tommasi Prosecco Filodora – Veneto, IT On Tap	10	
Anna de Codornú Blanc de Blancs Reserva—Cava, SP	9	32
Argyle Blanc de Blancs Sparkling—Willamette Valley, OR	18	58
Roederer Estate Special Cuvée Sparkling—Anderson Valley, CA	20	62

ROSÉ

Scarpetta Timido Vino Spumante Brut Rosé—Friuli, IT	11	36
Stoller Pinot Noir Rosé—Willamette Valley, OR	10	34
Baby Blue Rosé—Columbia Valley, WA	14	

WHITES

Sensi Pinot Grigio—Veneto, IT	9	34
Filladonna Pinot Grigio—Delle Venezie, IT	9	32
Pine Ridge Chenin/Viognier—Napa, CA	10	
Baby Blue Blanc—Columbia Valley, WA	14	50
Astrolabe Sauvignon Blanc—Marlborough, NZ	13	42
The Vice Albariño Orange—Carneros, CA	15	
Paco & Lola Albarino—Rias Baixas, ESP	16	
Mer Soliel Silver (Unoaked) Chardonnay—Monterey, CA	10	34
Alexander Valley Vineyards Chardonnay—Alexander Valley, CA	11	36

REDS

Field Recordings Wonderwall Pinot Noir— Santa Barbara, CA	13	
Elouan Pinot Noir—Willamette, OR	12	40
Conundrum Red Blend—Napa Valley, CA	9	32
Runquist 1448 Red Blend—Shenandoah Valley, CA	11	38

Wine

glass bottle

Cherries & Rainbows Red Blend—Minervois, FR	11	40
Omen Zinfandel—Sierra Foothills, CA	11	40
Runquist Zinfandel—Sierra Foothills, CA	16	58
Raeburn Cabernet Sauvignon—Sonoma, CA	13	42
Revelry Vintners Cabernet Sauvignon—Columbia Valley, WA	13	42
Pine Ridge Traveler's Cabernet Sauvignon—Solano/Sonoma/Napa, CA	20	58
Quilt Cabernet Sauvignon—Napa Valley, CA	24	72

Beer

DRAFT

What's on tap? Changes monthly—ask your server	8
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BOTTLES & CANS

Bud Bud Lite	4
Mich Ultra	4
Stella	5
Corona	5
Scrimshaw	5
Doom Pedal	5

SELTZERS

High Noon	7
Surfside	7
Sun Cruiser	7

Zero Proof

BEER

NA Beer Selections	7
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SODA & SPRITZ

Coke Products	4
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TEA & COFFEE

Selection of Teas	3
Breakfast Blend Star Bucks (Medium Roast)	3

Around the Table

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More ways to experience...

Live music. Wine tastings. Vine & Dine dinners. Brunch on the patio. Special events.

There's always something worth staying for.



SCAN TO SEE
UPCOMING
EVENTS.

More ways to gather...

Private Parties • Celebrations •
Corporate Events • Catering