

## Dinner

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GRILLED FLAT BREADS			
Hot Italian Sausage, Wild Mushrooms and Parmesan	\$8	House Made Charcuterie Of the Day, Cornichons and Dijon Mustard*	\$10
Caramelized Onions, Bacon and Gruyère Cheese	\$8	Caramelized Onion Tater Tots With Horseradish Cream	\$7
Bufala Mozzarella, Prosciutto and Truffle Oil	\$8	Sweet Potato Biscuits with Edward's Country Ham \$2	each!
Daily Cheese Selection*	\$10	East Coast Oysters on the Half Shell* \$	14/28
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Warm Spinach Salad with Goat Cheese,	\$10	Oyster Stew	\$12
Red Onion and Crispy Prosciutto		Crispy Duck Confit with a Frisée Salad	\$12
Warm Raclette over New Potatoes with Cornichons Boston Lettuce Salad with Chives and Lemon Vinaigrette	\$12	Roasted Red Pepper Dip with Homemade Chips	\$10
	\$8	Little Gem Salad with Green Goddess Dressing	\$10
	_En	trees	
Baked Trout Stuffed with Oysters and Sage	\$25	Braised Lamb Shank with Gorgonzolla Polenta	\$28
Grilled Fillet of Salmon with a Warm Lentil Salad*	\$24	Roasted Chicken Breast with Fresh Tagliatelle Pasta and Wild Mushrooms in a Sherry Cream Sauce	\$24
Roasted Duck Breast wth a Fig and Madeira Sauce*	\$26	Spinach and Ricotta Agnolloti, with a Walnut and Parsley Pesto	<b>v</b>
Grilled Rib Eye with Garlic Herb Butter*	\$30		\$18
Roasted Monkfish Loin with Beurre Rouge	\$24	Cotswold Mac and Cheese with Crispy Onions	\$12
Today's Risotto with a Parmesan Crisp	\$18	wiiii Crispy Onions	ΨIZ
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French Beans	\$4	French Fries (Fine Cut River Bend Style)	\$3
Sautéed Spinach	\$4	Roasted Fingerling Potatoes	\$4
Warm Lentil Salad	\$5	Gluten Free Pasta	\$2

<sup>\*</sup> This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodbourne illness, especially if you have certain medical conditions.