

CHEESE SELECTION

FROMAGER D'AFFINOIS Apple Jam, France, Cow's Milk, Brie Style, Velvety, Creamy 6.50

IDIAZABAL Port Figs, Spain, Sheep's Milk, Bright, Well Balanced, Salt-Caramel Finish 6.50

POINT REYES BAY BLUE Orange Blossom Honey, California, Cow's Milk, "Stilton Style" Earthy Tones, Sweet, Salted-Caramel Finish 6.50

{ FOR ALL 3 CHEESES 18 }

STARTERS

TODAY'S SOUP 9.50

CARAMELIZED ONION SOUP Gruyère Cheese, Crouton 10.50 (v)

ORGANIC LETTUCES Fuji Apples, Walnuts, Pickled Red Onion, Blue Cheese, Balsamic Vinaigrette 10.50 (v)(gf)

ESIN'S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 10.50

ROASTED BEETS Avocado Crema, Almond Parsley Salsa Verde, Feta, Micro Greens 13.50 (v)(gf)

OYSTERS ON THE HALF SHELL Champagne Mignonette, Cocktail Sauce (6) 18.50 (gf)

BAKED OYSTERS Stuffed with Spinach, Ouzo, Bacon, Gruyère, Bread Crumbs, Parmesan (4) 16.50

FLATBREAD Bartlett Pears, Blue Cheese, Mozzarella, Parmesan, Caramelized Onions, Arugula, Toasted Walnuts, Balsamic Gastrique 14.50

WILD SALMON TARTARE Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips 14.50

BELLWETHER FARMS RICOTTA GNOCCHI Roasted Forest Mushrooms, Spinach, Brandy-Black Truffle, Grana Padano 16.50 (v)

GRILLED MEDITERRANEAN LAMB MEATBALLS Dry Farmed Tomato Ragout, Castelvetrano Olives, Feta & Grilled Pita 17.50

MAIN COURSES

GRILLED KING SALMON Sunchoke Purée, Quinoa, Lacinato Kale, Caramelized Fennel-Caper Vinaigrette 32 (gf)

VEGAN BOWL Rustichella Linguine, Cauliflower, Delicata Squash, Lacinato Kale, Pumpkin Seeds, Persian Lime Curry-Coconut Sauce 20 (v)

PUMPKIN RISOTTO Butternut Squash, Spinach, Crispy Sage, Parmesan 20 (v)(gf) (vegan on request)

FILO WRAPPED MARY'S CHICKEN BREAST Filled with a Trio of Cheeses (Feta, Goat Cheese, Grana Padano) Spinach, Lemon Pearl Couscous, Roasted Tomato Coulis 23

GRILLED CIDER BRINED PORK CHOP Sweet Potato Purée, Swiss Chard, Spiced Apple Chutney, Whole Grain Mustard-Port Sauce 27.50(gf)

GRILLED GRASS FED LAMB CHOPS Cauliflower Risotto, Roasted Amaroso Potatoes, Mint-Pinenut Salsa Verde 38(gf)

PAINTED HILLS NATURAL POT ROAST Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus 23 (gf)

CERTIFIED ANGUS BEEF HANGER STEAK FRITES Gremolata Hand Cut Fries, Arugula, Castelvetrano Olive Tapenade 29

GRILLED CERTIFIED ANGUS BEEF NY STRIP STEAK Horseradish Mashed Potatoes, Romanesco Broccoli, Roasted Chanterelle-Brandy Cream Sauce 38 (gf)

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun, Hand Cut Fries 15.50
Add Cheese (Swiss, Blue or Cheddar) 2, Avocado 2, Hobbs' Natural Applewood Smoked Bacon 3

SIDES

Bread Served On Request

HANDCUT FRIES Lemon-Garlic Aioli 6.50

LEMON PEARL COUSCOUS 6.50

ROASTED FINGERLING POTATOES 6.50

GARLIC MASHED POTATOES 6.50

GRILLED MARY'S CHICKEN BREAST 8.50

(5) GRILLED WILD PRAWNS 14.75

MARINATED OLIVES 6.25