

CHEESE SELECTION

SAINT-ANDRÉ, Pear Jam, France,
Cow's Milk, Triple Cream, Rich & Creamy 7.5

POINT REYES BAY BLUE Orange Blossom Honey, California,
Cow's Milk, Sweet & Mellow 7.5

PLAZA DE ESPANA Port Figs, Spain, Sheep's Milk
Savory, Nutty & Sweet 7.5

{ FOR ALL 3 CHEESES 21 }

STARTERS

MARINATED CASTELVETRANO OLIVES 8.5 (gf) (v)

HUMMUS Paprika Oil, Sesame Seeds, Olives, Grilled Hand Made Pita 9.5 (v)(vg)

BELLWETHER FARMS FRESH RICOTTA GNOCCHI Roasted Delicata Squash, Sage-Brown Butter Cream, Crispy Toasted Hazelnuts,
Grana Padano 19.5 (v)

SALMON TARTARE Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips 15.5

GRILLED SPANISH OCTOPUS Roasted Cauliflower, Capers, Toasted Pinenuts, Aleppo Pepper Vinaigrette, Cauliflower Puree 22.5 (gf)

DI STEFANO BURRATA Prosciutto Di Parma, Dried Cherry Jam, Toasted Pecans, Grilled Bread, Micro Herbs 18.5

CRISPY PORK BELLY Orange Aleppo Glaze, Carrot-Ginger Puree, Pear Jam, Crushed Walnuts 18.5

FLATBREAD Local Pears, Caramelized Onion, Mozzarella, Blue Cheese, Arugula, Balsamic Reduction 17.5 (v)

ROASTED BEETS Avocado Crema, Almond-Parsley Salsa Verde, Feta, Micro Greens 13.5 (v)(gf)

SOUPS & SALADS

TODAY'S SOUP 11

CARAMELIZED ONION SOUP Emmenthal Cheese, Crouton 12 (v)

ORGANIC LETTUICES Apples, Walnuts, Pickled Red Onions, Blue Cheese, Balsamic Vinaigrette 14.5 (v)(gf)

ESIN'S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 14

MAIN COURSES

TODAY'S FRESH FISH A.O., (While available)

VEGAN BOWL Umbrian Lentils, Vadouvan, Basmati Rice, Delicata Squash, Swiss Chard, Chermoula 24 (v) (gf) (Vegan)

RISOTTO Roasted Mushrooms, Spinach, Truffle Oil, Grana Padano 24 (v)(gf) (Vegan On Request)

DAY BOAT SCALLOPS Saffron Roasted Potatoes, Bloomsdale Spinach, Fennel Slaw, Herb Salsa, Citrus Beurre Blanc 44 (gf)

FILO WRAPPED MARY'S CHICKEN BREAST Filled with a Trio of Cheeses (Feta, Goat Cheese, Grana Padano) Spinach,
Lemon Pearl Couscous, Roasted Tomato Coulis 28

SLOW COOKED NATURAL POT ROAST Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus 28 (gf)

GRILLED CIDER BRINED DUROC PORK CHOP Mashed Sweet Potato, Hobb's Bacon Roasted Brussels Sprouts, Apple Chutney,
Rosemary-Red Wine Sauce 35 (gf)

DUCK LEG CONFIT Umbrian Lentils, Celery Root Puree, Green Olive Relish 29

HANGER STEAK FRITES BRANDT PRIME BEEF Arugula, Gremolata Hand Cut Fries, Red Wine Butter 39

BRANDT BEEF PRIME NEW YORK STEAK Potato Gratin, Leek Soubise, Swiss Chard, Onion Jam 49

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun, Hand Cut Fries 19

Add Cheese (Swiss, Blue, or Cheddar) 2.5 Avocado 3 Hobb's Natural Applewood Smoked Bacon 4.5

SUNDAYS ONLY "SUBJECT TO AVAILABILITY"

SLOW ROASTED CERTIFIED ANGUS BEEF PRIME RIB Garlic Mashed Potatoes, Today's Vegetables, Natural Jus, Horseradish Cream 49 (gf)

SIDES

Semifreddis Bread & Butter Served On Request

HANDCUT FRIES Lemon-Garlic Aioli 8

GARLIC MASHED POTATOES 9 (gf)

GRILLED MARY'S CHICKEN BREAST 11 (gf)

ROASTED POTATOES 9 (gf)

TODAY'S VEGETABLES, LEMON & E.V.O.O. 9 (gf)

(4) GRILLED WILD PRAWNS 16.50 (gf)

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER