

### CHEESE SELECTION

**FROMAGER D’AFFINOIS** Stone Fruit Jam, France, Cow’s Milk, Double Cream, Rich & Creamy 7.5

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

**OSSAU-IRATY** Port Figs, France, Sheep’s Milk Savory, Nutty & Sweet 7.5

{ FOR ALL 3 CHEESES 21 }

### STARTERS

**MARINATED CASTELVETRANO OLIVES** 8(gf)

**HUMMUS** Paprika Oil, Sesame Seeds, Olives, Grilled Hand Made Pita 9 (v)(vg)

**BELLWETHER FARMS FRESH RICOTTA GNOCCHI** Roasted Delicata Squash, Sage-Brown Butter Cream, Crispy Toasted Hazelnuts, Grana Padano 19

**SALMON TARTARE** Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips 15

**GRILLED SPANISH OCTOPUS** Roasted Cauliflower, Capers, Toasted Pinenuts, Aleppo Pepper Vinaigrette, Cauliflower Puree 21.5

**DI STEFANO BURRATA** Prosciutto Di Parma, Dried Cherry Jam, Toasted Pecans, Grilled Bread, Micro Herbs 18

**CRISPY PORK BELLY** Orange Aleppo Glaze, Carrot-Ginger Puree, Pear Jam, Crushed Walnuts 18

**FLATBREAD** Local Pears, Caramelized Onion, Mozzarella, Blue Cheese, Arugula, Balsamic Reduction 17(v)

**ROASTED BEETS** Avocado Crema, Almond-Parsley Salsa Verde, Feta, Micro Greens 13 (v)(gf)

### SOUPS & SALADS

**TODAY’S SOUP** 10.5

**CARAMELIZED ONION SOUP** Emmenthal Cheese, Crouton 11.5 (v)

**ORGANIC LETTUCES** Apples, Walnuts, Pickled Red Onions, Blue Cheese, Balsamic Vinaigrette 14 (v)(gf)

**ESIN’S CLASSIC CAESAR SALAD** Herbed Croutons, Grana Padano 13

### MAIN COURSES

**TODAY’S FRESH FISH A.Q.**, (While available)

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

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

**WILD PRAWNS & DAY BOAT SCALLOPS** Rustichella D’Abruzzo Fettuccine Pasta, Sundried Tomatoes, Calabrian Chile, Saffron-Fennel Cream 36

**FILLO WRAPPED MARY’S CHICKEN BREAST** Filled with a Trio of Cheeses (Feta, Goat Cheese, Grana Padano) Spinach, Lemon Pearl Couscous, Roasted Tomato Coulis 27

**SLOW COOKED NATURAL POT ROAST** Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus 27 (gf)

**GRILLED CIDER BRINED DUROC PORK CHOP** Mashed Sweet Potato, Hobb’s Bacon Roasted Brussels Sprouts, Apple Chutney, Rosemary-Red Wine Sauce 34

**BRAISED GRASS FED LAMB SHANK** Parmesan Polenta, Lacinato Kale, Vegetable Sauce, Gremolata 32

**HANGER STEAK FRITES BRANDT PRIME BEEF** Arugula, Gremolata Hand Cut Fries, Red Wine Butter 38

**BRANDT BEEF PRIME NEW YORK STEAK** Potato Gratin, Leek Soubise, Swiss Chard, Onion Jam 48

**SNAKE RIVER FARMS WAGYU BEEF BURGER** Challah Bun, Hand Cut Fries 18.5 Add Cheese (Swiss, Blue, or Cheddar) 2.5  
Avocado 3 Hobbs’ Natural Applewood Smoked Bacon 4.5

### SIDES

Semifreddis Bread & Butter Served On Request

**HANDCUT FRIES** Lemon-Garlic Aioli 7

**GARLIC MASHED POTATOES** 8 (gf)

**GRILLED MARY’S CHICKEN BREAST** 10 (gf)

**ROASTED POTATOES** 8 (gf)

**TODAY’S VEGETABLES, LEMON & E.V.O.O.** 8 (gf)

**(4) GRILLED WILD PRAWNS** 15.75 (gf)

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