

### CHEESE SELECTION

**VACHEROUSSE D'ARGENTAL** Stone Fruit Jam, France, Cow's Milk, Smooth, Buttery & Creamy 7.5

**BLACK LABEL GRAND NOIR BLUE** Orange Blossom Honey, Germany, Cow's Milk, Full Bodied & Intense Savory 7.5

**HONEY BEE GOUDA** Port Figs, Holland, Goat's Milk Light & Nutty Flavor With A Hint of Sweetness 7.5

{ FOR ALL 3 CHEESES 21 }

### STARTERS

**MARINATED CASTELVETRANO OLIVES** 8(gf)

**HUMMUS** Paprika Oil, Sesame Seeds, Olives, Grilled Hand Made Pita 8.95 (v)(vg)

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

**SEARED RARE BLUE FIN TUNA** White Bean Hummus, Caramelized Fennel-Olive & Caper Relish, Grilled Bread 21

**PEI MUSSELS** Chorizo, Tomatoes, Fennel, Saffron-Ouzo Broth, Grilled Bread 18.5

**DI STEFANO BURRATA** Organic Santa Rosa Plums, Sweet & Salty Walnuts, Balsamic Syrup, Basil Oil, Micro Herbs 17.5 (v)

**FLATBREAD** Local Peaches, Caramelized Onion, Mozzarella, Blue Cheese, Arugula, Basil, Toasted Pecans, 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.O.** (While available)

**VEGAN BOWL** Ceci Beans, Spinach, Mushrooms, Harissa Broth, Basmati Rice, Herb Salsa Verde 24 (v)(Vegan)

**CAVATELLI & WILD PRAWNS** Rustichella D'Abruzzo Cavatelli Pasta, Tomatoes, Roasted Eggplant, Calabrian Chile, Basil, Ricotta Salata 32

**RISOTTO** Local Corn, Roasted Mushrooms, Basil-Walnut Pesto, Grana Padano 23 (v)(gf) (Vegan On Request)

**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** Parmesan Polenta Cake, Spinach, Mushroom Conserva, Roasted Cipollini Onions, Whole Grain Mustard Sauce 34

**LOCAL DIXON LAMB MOUSSAKA** Lamb Ragout, Roasted Eggplant, Bechamel 28

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

**BRANDT BEEF PRIME NEW YORK STEAK** Corn Puree, Roasted Fingerling Potatoes, Grilled Toybox Squash, Cherry Tomato Confit 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

### SUNDAYS ONLY "SUBJECT TO AVAILABILITY"

**SLOW ROASTED CERTIFIED ANGUS BEEF PRIME RIB** Garlic Mashed Potatoes, Today's Vegetables, Natural Jus, Horseradish Cream 48 (gf)

### 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\*