

CHEESE SELECTION

FROMAGE D’AFFINOIS Pear 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

SANTA MARTA MESETA MANCHEGO Port
Figs, Spain, Sheep’s Milk, Nutty & Rich 7.5

{ FOR ALL 3 CHEESES 21}

STARTERS

MARINATED CASTELVETRANO OLIVES 9 (gf) (v)

HUMMUS Paprika Oil, Sesame Seeds, Olives, Grilled Hand Made Pita 10 (v)(vg)

SALMON TARTARE Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips 16

DI STEFANO BURRATA Sundried Tomatoes, Herb Salsa Verde, Toasted Pinenuts, Balsamic Reduction, Maldon Salt, Micro Greens
Grilled Bread 19 (v)

SEARED TUNA BRUSCHETTA Aleppo Pepper Crusted, White Bean Puree, Fennel-Olive-Caper Vinaigrette, Grilled Bread 22

GRILLED LOCAL LAMB “KOFTE” SKEWERS Lettuce Cups, Cucumber-Yogurt Sauce, Tomato-Parsley Relish 19.5

ROASTED BEETS Avocado Crema, Almond-Parsley Salsa Verde, Feta, Micro Greens 14 (v)(gf)

FLATBREAD Pears, Caramelized Onion, Mozzarella, Blue Cheese, Sweet-Salty Walnuts, Arugula, Balsamic Reduction 18 (v)

SOUPS & SALADS

TODAY’S SOUP 11.5

CARAMELIZED ONION SOUP Emmenthal Cheese, Crouton 12.5 (v)

ORGANIC LETTUCES Apples, Walnuts, Pickled Red Onions, Blue Cheese, Balsamic Vinaigrette 15 (v)(gf)

ESIN’S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 14.5

MAIN COURSES

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

VEGAN BOWL Umbrian Lentils, Vadouvan Broth, Purple Cauliflower, Swiss Chard, Basmati Rice, Chermoula 24.5 (v) (vg)

RISOTTO Trumpet & Alba Mushrooms, Bloomsdale Spinach, Truffle Oil, Grana Padano 25.5 (v)(gf) (Vegan On Request)

MAINE SCALLOPS & WILD PRAWNS Cauliflower Puree, Marble Potatoes, Spinach, Cauliflower Caper-Currant Relish 45.5 (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 28.5

BRAISED GRASS FED LAMB SHANK Parmesan Polenta, Swiss Chard, Vegetable Sauce, Gremolata 38.5

SLOW COOKED NATURAL POT ROAST Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus 28.5 (gf)

GRILLED CIDER BRINED DUROC PORK CHOP Sweet Potato Cake, Bacon Braised Cabbage, Pear-Ginger Jam 36.5

“STEAK FRITES” BRANDT BEEF PRIME BAVETTE Arugula, Gremolata Hand Cut Fries, Red Wine Butter 39.5

BRANDT BEEF PRIME NEW YORK STEAK Celery Root-Potato Puree, Roasted Root Vegetables, Herb Salsa Verde,
Crispy Shallots, Red Wine Sauce 54.5

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun, Hand Cut Fries 19.5
Add Cheese (Swiss, Blue, or Cheddar) 2.5 Avocado 3 Hobbs’ Natural Applewood Smoked Bacon 4.5

SUNDAY NIGHTS ONLY “SUBJECT TO AVAILABILITY”

SLOW ROASTED CERTIFIED ANGUS BEEF PRIME RIB Garlic Mashed Potatoes, Today’s Vegetables, Natural Jus
Horseradish Cream 49.5 (gf)

SIDES

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