

DINNER

SHARED PLATES

Chicken **WINGS**, buffalo sauce, local gorgonzola dressing **9 GF**

Local artisan **CHEESE** board, olive, artichoke tapenade, grilled crostini **15**

Poached **EGG*** on asparagus, snap peas, shiitakes, lemon vinaigrette **9**

TUNA tartar*, mango wasabi puree, avocado, herb salad, wonton crisp **14**

Pan roasted **SCALLOPS***, creamy grits, wilted frisee, ham vinaigrette **GF 10**

Smoked cheddar, bacon **SLIDERS***, pretzel roll, sweet & spicy pickle **9**

Pan-flashed **CRAB** cakes, charred corn relish, shishito peppers **GF 14**

MAC & CHEESE, white cheddar, black garlic, caramelized red pearl onion **8**

Steamed **MUSSELS**, Blue Moon®, oven dried tomatoes, smoked paprika, shallots **12**

Honey soy **PORK BELLY**, spiced slaw, warm apple raisin puree **GF 10**


SOUP & SALADS


Seasonally inspired **SOUP** du Jour **6**


Smoked **CHEDDAR & ALE** soup, pepitas, grilled crouton, & chive crème fraiche **7**

Classic **CAESAR**, house made croutons **8**

Add -**Chicken 6 -Salmon 8 -Shrimp 10**

KALE, watercress, pearled barley, grapes, goat cheese, Dijon vinaigrette **9** 

Artisan **GREENS**, watermelon radish, carrots, heirloom tomato, balsamic vinaigrette **7** 

Chilled “hot smoked” **SALMON**, artisan mix, market fresh orange, avocado, heirloom cherry tomato, pomegranate vinaigrette **GF 14** 

Watermelon **BURRATA** heirloom tomatoes, strawberry balsamic glaze **12** 

FLATBREADS & SANDWICHES

Roasted **TOMATO & MOZZARELLA** flat bread, SarVecchio parmesan, arugula, lemon oil **12**

Spicy Italian **SAUSAGE** flat bread, ricotta, basil pesto, grilled artichokes **12**

Pub **BURGER***, smoked cheddar, bacon, lettuce, tomato, onion, sweet & spicy pickle **14**

BLACKENED burger*, morel leek cheese, sunny side up egg, fried jalapeños **15**

Pulled **PORK** burger*, beef patty, barbecue pork, fried onion strings, apple slaw, chipotle cheddar **16**

CHICKEN caprese sandwich, oven dried tomato, fresh mozzarella, arugula **15**

ENTRÉES

Seared **SALMON***, tri-bean succotash, gremolata, chive oil **GF 25** 

Bone-in **NY STRIP***, roasted fingerling potato, Brussels sprouts, red wine demi-glaze **37**

Pan seared airline **CHICKEN**, baby kale, white beans, roasted tomato, shiitakes **GF 22** 

Black sesame roasted **TOFU**, stir fry vegetables, hot Chinese mustard sauce, sunny side up egg* **19**

Beer battered **COD**, house fried potato chips, frisée apple slaw, malt vinegar aioli **20**

SHORT RIBS, porter cream sauce, tri-color carrots, Brussels sprouts **26**

Frenched **PORK** chop*, spicy apple cherry chutney, roasted sweet potato puree, Brussels sprouts **25**

FETTUCCHINE, pancetta, peas, parmesan & butter accented with black garlic bread crumb **18**

DUCK confit, coconut infused forbidden rice, stir fry vegetables, sweet chili citrus gastrique **GF 24**

CHEF’S DAILY INSPIRATION, offering inspired by regionally farmed or seasonally harvested products, priced daily

SIDES

Grilled **ASPARAGUS**, shaved SarVecchio, lemon zests **5**


Sautéed **SNAP PEAS**, smoked sea salt, chive oil **5**

POTATO & gruyere gratin **5**

-20% gratuity will be added to parties of 6 or more

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

 These nutritional powerhouse foods can help extend your health span—the extent of time you have to be healthy, vigorous & vital.” Dr. Steven Pratt, author of *SuperFoods Rx: Fourteen Foods That Will Change Your Life*

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