



New Signatures Offerings

Blistered Shishito Peppers **GF V**
with sesame aioli 8

Persimmon Pomegranate Salad **GF V**
*with ricotta, walnuts, mâche and
pomegranate vinaigrette* 12

Beet and Citrus Carpaccio **GF V** *with
toasted pine nuts, goat cheese and
champagne vinaigrette* 12

Crab Cakes *with mâche, shaved
fennel, citrus segments and
habanero citrus remoulade* 13

Duck Confit **GF** *persimmon, roasted
beets and mustard greens with
black cherry gastrique* 13

The Cadillac Sliders (2) *coffee-
crusted grass fed beef with bourbon
brown sugar sauce, blue cheese,
Gruyère and crispy onions* 13

Crispy Brussels Sprouts **GF** *with pancetta,
pomegranate, pistachio and balsamic* 10

GF = Gluten-Free **V** = Vegetarian

OVER FOR OTHER FAVORITES~~~~▶

**French Fries, Garlic Fries or Sweet
Potato Fries** **GF V** 6

Pistachio Olive Tapenade **V**
grilled flatbread 8

Brochette and Caesar Salad *bistro filet
brochette, Caesar salad, pistou* 11

Cauliflower Bites **V** *crispy panko
beer battered cauliflower, dill aioli* 8
(hot wing sauce, add \$1)

Buffalo Wings *with celery,
carrots and blue cheese* 10

Meat & Cheese Board *mixed olives,
nuts, grilled grapes, brie, goat cheese and
seasonal cheese, chorizo, salami,
prosciutto and flatbread* 25

Marinated Olives **GF V** 3

Spiced Nuts *mixed medley of
cashews, almonds, pecans, walnuts
and pistachios* 6

DESSERTS

Crème Brûlée *traditional French
vanilla bean custard* 8

Gâteau au chocolat *flourless
chocolate decadence cake served
over raspberry coulis* 8

~ Consuming raw or uncooked foods may be a health risk ~