

CAFE | BAR | LOUNGE & JAZZ DINNER MENUS

Fall 2023

APPETIZERS

Wedge Salad \$19

organic baby iceberg lettuce, Maytag blue cheese, lardons, sunsweet cherry tomatoes, fresh chives, house-made buttermilk ranch (RVG) (GF)

Heirloom Tomato Salad \$18

heirloom tomatoes, cherry tomatoes, mozzarella, fresh herbs, basil oil drizzle (O) (VG) (RV) (GF)

Fried Calamari \$16

crispy calamari, spicy marinara, garlic aioli, parsley, lemon

12-Hour Roast Pork \$18

pork belly, summer peach slaw (GF)

Shrimp Cocktail \$24

wild-caught jumbo shrimp, heirloom tomato gazpacho (GF)

Mousse de Poulet \$15

freshly made chicken liver pâté, tarragon, thyme, Marsala, Dijon mustard, chives, cornichons, roasted tomato compôte, toasted Orwasher's baguette (RGF)

Rosemary Focaccia \$14

house-made focaccia, mixed olive tapenade, thyme, garlic (VG)

Selection of Cheeses

(choice of two: \$16, three: \$22, five: \$36)

Champignon **Cambozola** Black Label, **Manchego**, **Mimolette**, **Brebirousse**, **Bucheron**, fresh seasonal fruit, membrillo, baguette (VG) (RGF)

Parmesan Truffle Fries* \$18

french fries, truffle oil, parmesan cheese, roasted garlic aioli (VG) (RV) (GF)

Onion Rings* \$14

sweet onions, garlic-herb dipping sauce (VG)

DESSERTS

Strawberry Parfait \$12

fresh strawberries, lemony ricotta whipped cream (GF)

Mocha Pots de Crème \$12

Callebaut dark chocolate, espresso, whipped cream (GF)

Bananas Foster Bread Pudding \$12

ripe bananas, rum, brioche, vanilla ice cream

Ice Cream Sundae \$12

vanilla ice cream, crumbled pecan pralines, fresh-made caramel sauce, Callebaut chocolate fudge sauce, whipped cream, Luxardo cherry (GF) (N)

ENTRÉES

Petit Bar Steak au Poivre* \$34

grilled 8 oz. Creekstone Farm USDA PRIME short rib steak, green peppercorn sauce, truffle fries (GF)

Filet of Cod \$36

pan-seared Icelandic filet of cod, sweet corn purée, sautéed baby kale and spinach, cherry tomatoes, citrus beurre blanc (RGF)

Buttermilk Fried Chicken \$32

Joyce Farms' local all-natural chicken, rosemary gravy, chili sauce, corn bread, coleslaw, hot honey butter

Rack of Lamb \$42

half rack of grilled lamb chops, Yukon Gold mashed potatoes, roasted baby carrots, fried leeks, rosemary-merlot reduction (GF)

Mushroom Ragout \$29

chef's blend of mushrooms (hon-shimeji, oyster, shiitake, maitake, and porcini), tomato, thyme, crispy polenta wedges, chevre (VG) (GF) (RV)

Prime NY Strip Steak \$64

grilled 14oz Creekstone Farms 90-day dry-aged USDA PRIME Black Angus strip steak, creamed spinach, truffle Parmesan fries (RGF)

Smoke's 10oz. Cheeseburger \$28

organic Black Angus beef, Eli's brioche bun, house-made pickled red onions, lettuce, tomato, Cabot cheddar cheese, fries (O) (RGF)

Organic Faroe Island Salmon \$32

roasted organic filet of salmon, summer vegetable mélange of fava beans, asparagus, artichoke hearts, peas & leeks, lemon, dill, chilled garlic-herb cream (GF) (O)

Steak for Two \$48 per person

grilled 24oz Creekstone Farm Black Angus Ribeye, creamed spinach, truffle Parmesan fries (RGF)

DETAILS

* not available in the music room

(VG) = Vegetarian

(O) = Organic Meat

(N) = Contains Nuts

(V) = Vegan

(RV) = Vegan Option Available

(GF) = Gluten Free

(RGF) = Gluten Free Option Available

all prices indicated on this menu reflect a 3.89% discount applied when paying in cash only.

20% gratuity will be added for parties of 6 or more