



## STARTERS

### CHILLED ENGLISH PEA SOUP

**\$10**

Crème Fraîche & Lemon Zest, E.V.O.O

### STONE FRUIT SALAD

**\$15**

Nectarine, Peach, Parmesan, Arugula  
Lemon Honey Vinaigrette

### SUMMER GREEN SALAD

**\$13**

Cucumber, Cherry Tomato, Red Onion  
Mixed Greens, Basil Vinaigrette

### ROASTED VEGETABLE BOARD

**\$23**

Eggplant, Zucchini, Herbed Aioli, Romesco  
Feta, Grilled Bread

### BURRATA PLATTER

**\$25**

Arugula, Heirloom Tomato, E.V.O.O  
Balsamic Reduction,  
Grilled Bread

### HOUSE CHARCUTERIE

**\$38**

A Selection of Meats W/ Cheese & Accoutrements  
+2 Cheese \$9

## MAINS

### KING SALMON

**\$35**

Red And Yellow Pepper Coulis  
Ratatouille

### RICCOTA GNOCCHI

**\$32**

Bolognese & Gorgonzola Dolce Cream

### SUMMER CAPELLINI

**\$30**

House Marinara, Parmesan  
Heirloom Tomato, Whole Herb Salad

### LAMB CHOPS

**\$48**

Rosebank Gold Grits, Heirloom Tomato  
Arugula Salad

### GRILLED ANGUS RIBEYE

**\$45**

Sauce Vert, Heirloom Tomato Relish,  
Herbed Potatoes

### BEEF BURGUNDY STEW

**\$27**

Slow Cooked in Burgundian Red Wine  
A Sorensen's Classic