

APPS/SMALL PLATES

BREAD SERVICE Assorted Artisan Breads, Cultured Butter & Oil	8	SPANISH OCTOPUS Romesco, Fennel, Tomato, Cous Cous, Honey, Almond	16
PORK BELLY Grilled Corn, Banana Peppers, Lime, Chipotle Butter, Crema	15	CHARCUTERIE & CHEESE SM 16 LG 29 Assortment of Cured Meats, Imported Cheeses, House Pickles, Fruit, Nuts, Crostini	
LITTLE NECK CLAMS (12) Sausage, Lobster Broth, Lemon & House Made Focaccia	22	FRIED BURRATA Baby Heirloom Tomato, Balsamic Honey	16

SALADS

CAESAR SALAD Anchovy, Croutons, Parmesan Crisp, Cured Egg Yolk	13	WARM ROASTED CAULIFLOWER SALAD Caper Remoulade, Gremolata, Vinaigrette	11
STRAWBERRY SALAD Baby Spinach, Feta, Toasted Pecan Vinaigrette	11	MAPLE GRILLED SQUASH Char Grilled Butternut Squash, Maple Cream, Pumpkin Seeds, Arugula, Butternut Squash Puree	12
BIBB SALAD Seasonal Greens, Fresh Pear, Radish, Pistachio, Roasted Pear & Champagne Vinaigrette	12		

ARTISAN PIZZA

MARGHERITA Fresh Mozzarella, Plum Tomato, Fresh Basil, Sicilian EVOO	17	TOMATO PIE Tomato, Pecorino Romano, Oregano	16
MUSHROOM Garlic Puree, Wild Mushrooms, Mozzarella, Truffled Greens	18	ANGUS STEAK Danish Blue, Mozzarella, Calabrian Chili, Arugula, Carmelized Onion	19
"MDC" Tomato, Pepperoni, Anchovies, Pecorino Romano, Mozzarella, Calabrian Chili, Onions	19	BBQ SHRIMP & PULLED PORK Wisconsin Cheddar, Mozzarella, House BBQ Sauce, Buttermilk Ranch, Scallion	18

HOMEMADE PASTAS

GARGANELLI King Crab, Squid Ink Pasta, Tomato, Spinach, Lemon	SM 22 LG 38	RED BEET ORECCHIETTE Goat Cheese Cream, Pickled Beet Puree, Greens, Exotic Mushrooms	SM 20 LG 36
PORK RAGU TAGLIATELLE Slow Braised Pork, Rich Tomato, Parmesan	SM 17 LG 29		

MAIN DISHES

HALF CHICKEN "COQ AU VIN" Braised Half Chicken, Red Wine, Bacon, Pumpkin, Herbs	29	8oz. FILET MIGNON Celery Root Puree, Wild Mushrooms, Demi-Glace, Bleu Cheese Butter, Onion Rings	49
BERKSHIRE PORK LOIN Char Grilled Loin, Pork Belly, Polenta, Tomato Pork Jus, Apple	34	DAYBOAT SEA SCALLOPS (5 LARGE) Pea Puree, Speck, Pea Tendrils, White Onion	36
NORWEGIAN SALMON Cast Iron Pan Fried, Braised Golden Beets, Pickled Beet Hollandaise, Citrus Puree	33	PAN SEARED HALIBUT Orange, Saffron Lobster Cream, Romanesco, Forbidden Rice	38
22oz. BONE IN RIB-EYE Whipped Potatoes, Demi-Glace, Grilled Broccolini	54		

DISHES TO SHARE 9

House Cut French Fries, Whipped Potatoes, Roasted Cauliflower, Grilled Broccolini, Sautéed Wild Mushrooms