

STARTERS

CRISPY CALAMARI \$18

Sweet & Spicy Peppers, Goat Cheese,
Arugula

TUNA TATAKI \$22 (DF)

Sesame Crusted Tuna, Avocado, Crispy Wonton,
Asian Slaw

MAINE LOBSTER CRISP \$32 (GF, DF)

Cold Water Lobster, Potato Crisps

CRISPY BRUSSELS SPROUTS \$14 (GF, V)

Maple, Sriracha, Black Sesame

GUACAMOLE & CHIPS \$18 (GF, V)

Crispy Corn Tortilla Chips

BURRATA \$18 (VG)

Wildflower Honey, Country Bread

POLENTA BITES \$14 (GF, VG)

Sambal Aioli, Aged Grana

KALE CAESAR \$15 (VG)

Housemade Caesar, Brioche Crouton, Shaved Parmesan
Add Grilled Chicken \$10, Grilled Shrimp \$12

WOOD OVEN PIZZA

NEAPOLITAN \$19 (VG)

San Marzano, Fresh Mozzarella, Basil

WHITE TRUFFLE \$23 (VG)

Fontina, Mozzarella, Arugula & Lemon Zest

PEPPERONI \$21

Ezzo Pepperoni, San Marzano, Fresh Mozzarella, Basil

ENTREES

BRAISED SHORT RIB \$45

Grits, Summer Corn Salad, Agrodolce, Cotija Cheese, Crispy Shallots

GRILLED 8oz FILET \$60 (GF)

Carrots, Rustic Truffle Mash, Bordelaise

CHICKEN MILANESE \$32

Arugula, Confit Tomatoes, Shaved Grana

VEGAN BOLOGNESE \$22 (V)

Paccheri Pasta, Wild Mushrooms, Tomato

MUSSELS PROVENCAL \$32 (GF)

PEI Mussels, Fries & Lemon Aioli

SESAME GRILLED SHRIMP \$35 (DF)

Cool Soba Noodles, Cabbage Slaw, Kim Chi

WOOD OVEN ROASTED BRANZINO \$40 (GF, DF)

Chickpea Puree, Quinoa, Kale, Peppadews, Delicata,
Dill Sauce

PAN ROASTED FAROE ISLAND SALMON \$33 (GF)

Romanesco, Salsa Verde

VALLEY ROCK BURGER \$22

Brioche Bun, Lettuce, Tomato & Sauteed Onions, Fries.
American or Gruyere.

Side Of Guacamole \$4, Applewood Bacon \$5

SIDES

SOBA NOODLES \$12 (V)

Kim Chi, Cabbage Slaw, Tahini Ranch

VALLEY ROCK POTATOES \$11 (V)

Crispy Fingerlings, Herb Sea Salt, Ketchup

CREAMY GRITS \$12 (GF, VG)

TRUFFLE FRIES \$13 (GF, VG)

Truffle Ketchup, Aged Grana