

**TASTE**

41	warm peppery toasted goat cheese salad	9 1/4
66	roasted beet, crumbled blue cheese, croutons, field greens	10 1/2
31	bacon & egg salad, soft boiled egg, pancetta, field greens, crispy shallots	10 3/4
8	traditional onion soup	7 3/4
	daily vegan soup	6 1/2

**SHARE**

40	baked escargot, garlic parsley butter, puff pastry cap	11 3/4
32	bacon grits, shrimp, andouille sausage, tomato sauce	11 1/2
90	“savory” mac-n-cheese, black forest ham	15 3/4
62	seared albacore tuna, green beans, andouille sausage, citrus shallot vinaigrette	14 3/4
21	assorted charcuterie plate: spicy roasted pear, crostini, mustard	15 3/4
33	shrimp toast, chef’s homemade chipotle green tomato jam	14

*chef's value \$40*  
NO SPLIT ORDERS FOR THIS SPECIAL OFFER  
*\$59*

*appetizer, entree, dessert  
with matching wine*

**RUSTIC / CLASSIC**

2	butter milk fried chicken breast, mashed potato, haricot vert, mushroom gravy	22 1/4
74	beef bourguignon, oven roasted root vegetable	27 3/4
78	braised lamb shoulder, black olive, leek, potato wedges, grilled onion	25 1/2
77	maple leaf duck breast, rutabaga, pea, rilette risotto, cherry gastrique	25 3/4
7	root beer braised pork belly, cantal cheese polenta, asparagus	24 1/2
22	beef tenderloin, bleu cheese crust, potato au gratin, haricot vert ~ add foie gras	28 3/4 6 1/4
42	crab crusted pacific seabass, spinach, mushroom, beurre blanc sauce	27 1/2
16	natural salmon, vine ripe tomato, fava, butter beans, tarragon vinaigrette	25 3/4
64	chef’s daily herbivore risotto	18 3/4
	daily fish special	mp

**CUSTOM**

*chef's vegan selection*  
NO SPLIT ORDERS FOR THIS SPECIAL OFFER

*four courses \$39*



THIS MENU IS ALSO AVAILABLE FOR YOUR CASTLE

18% GRATUITY WILL BE CHARGED TO PARTIES OF 6 OR MORE