



## *STARTERS*

### **Crab Cakes 15**

Braised Mustard Greens, Smoked Poblano Aioli, Cherry Tomato Agrodolce

### **Grilled Prawns and Hominy Grits 15**

Egmont Bechamel, Blackberry Port Gastrique, Prosciutto Crisp

### **Honey Roasted Fall Carrots 10**

Roasted Baby Carrots, Goat Cheese Crumble, Fried Chickpeas, Tzatziki

### **Artisan Cheese and Charcuterie Plate 23**

Mont Amore Aged White Cheddar, Humboldt Fog Goat, Monte Nevado Serrano Ham, Milano Capocollo, Gherkins, Honeycomb, Whole Grain Mustard, Grapes, Toast Points and Marinated Olives

## *SECOND*

### **Roasted Butternut Squash 6**

Charred Andouille, Toasted Pepitas, Cinnamon Crema

### **Soup Du Jour 6**

### **Atwater's Salad 8**

Field Greens, Raspberry Champagne Vinaigrette, Feta Cheese, Toasted Pistachios, Caramelized Onions

### **Boston Bibb Wedge Caesar 9**

Pickled Red Onion, House Croutons, Parmesan Crisp, Grated Egg Yolk, Anchovies, Caesar Dressing

### **Salt Roasted Beet Salad 11**

Shaved Fennel, Dried Cherries, Goat Cheese, Crystallized Walnuts, Sunflower Sprouts, Balsamic Vinaigrette, French Grey Salt



## *MAIN*

### **Espresso Dusted Filet Mignon 46**

Whipped Yukon Gold Potatoes, Grilled Asparagus, Roasted Garlic  
Charred Ricotta, Bing Cherry Demi-Glace

### **Plum Glazed Salmon 34**

Saffron and Andouille Rice Pilaf, Caramelized Baby Zucchini,  
Blood Orange Beurre Blanc

### **Crispy Skin Red Snapper 38**

Delicata Squash and Raw Honey Puree, Braised Baby Spinach, Pickled Blueberry and  
Toasted Almond Compote, Crumbled Feta, Micro Greens

### **USDA Prime Delmonico Au Poivre 65**

Caramelized Baby Carrots and Spring Shallots, Roasted Parmesan Fingerling  
Potatoes, Cognac Butter

### **Grilled Lobster Pumpkin Risotto 45**

Fire Roasted Red Peppers, Caramelized Pearl Onion and Apple Chutney, Pecorino,  
Parsnip Frites, Merlot Reduction

### **Fennel Dusted Pork Tenderloin 35**

Herb Spaetzle, Oyster Mushrooms, Fig and Date Compote, Pistachio Bechamel

### **Coq Au Vin 34**

Braised Amish Chicken, Pommes Purée, Root Vegetables and Long Stem Artichokes,  
Fried Leek Haystack, Black Garlic Demi-Glace

Executive Chef Kevin Gillespie

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