



STARTERS

Crab Cakes 15

Braised Mustard Greens, Smoked Poblano Aioli, Cherry Tomato Agrodolce

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 Onion

Boston Bibb Wedge Caesar 9

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

ADD ON: Tenderloin 14, Salmon 8, Chicken 6, Shrimp 9

Sesame Ahi Tuna Salad 16

Spring Greens, Toasted Almonds, Mandarin Oranges, Scallions, Blueberries
and Avocado, Tossed in a Sweet Chili Vinaigrette

Salt Roasted Beet Salad 11

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



MAIN

Faroe Islands Salmon 22

Wild Mushroom Risotto with Sundried Tomatoes and Braised Baby Spinach
Shallot Cream Sauce and Grilled Broccolini

Chicken Stuffed Crepe 17

Sun-Dried Tomatoes, Spinach, Gouda Cheese and Champagne Cream Sauce

House Ground Tenderloin Burger 14

Toasted Brioche Bun with House Cut Fries

Wild Mushroom Tartlet 15

Wild Mushroom Ragout in Puff Pastry with Arugula and Tomato Dolce Salad

Grilled Lamb Porterhouse 26

Maple Whipped Sweet Potatoes, Crispy Balsamic Glazed Brussel Sprouts,
Mint Demi-Glace

Petit Filet Mignon 27

Boursin Whipped Yukon Gold Potatoes, Grilled Asparagus and Cognac Demi-Glace

Dover Sole 21

Lightly Floured and Pan Seared, Sweet Corn Cous Cous, Citrus Caper Butter and Grilled Broccolini

Smoked Turkey Club 13

Applewood Smoked Bacon, Tarragon Aioli, Spring Greens, Swiss,
Roma Tomatoes and Terra Chips

Herb Crusted Chicken Melt 14

Braised Collard Greens, Melted Swiss, Russian Dressing on Toasted Marble Rye, Served
With Terra Chips and Dill Pickle