



All Day Menu
11am-8pm (9pm Friday and Saturday)

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

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

Grilled Prawns and Hominy Grits 15

Egmont Bechamel, Blackberry Port Gastrique, Prosciutto Crisp

Soup Du Jour 6

Roasted Butternut Squash Bisque 6

Charred Andouille, Toasted Pepitas, Cinnamon Crema

Atwater's Salad 8

Field Greens, Raspberry Champagne Vinaigrette, Feta Cheese, Toasted Pistachios and 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

Honey Sriracha Brussel Sprouts 11

Crispy Sprouts, Sriracha, Raw Honey and Black Sea Salt

House Ground Tenderloin Burger 14
Toasted Brioche Bun with House Cut Fries

Harrisa Beef Tenderloin Skewers 14
Peppadew Peppers, Sweet Onion, Cremini Mushroom and Tzatziki

Ground Tenderloin Sliders 14
Caramelized Onions, Humboldt Fog Goat Cheese, Merlot Reduction,
Haystack Potatoes on Sesame Bun

Smoked Turkey Club 13
Applewood Smoked Bacon, Tarragon Aioli, Spring Greens, Swiss,
Sliced Tomato and Terra Chips

Additional items available for Lunch
11:00am-2:00pm

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

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

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

Herb Crusted Chicken Melt 14

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

Dinner Entrees

Available 5:00-8:00pm Sunday-Thursday

Available 5:00-9:00pm Friday and Saturday

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

Caramelized Jumbo Sea Scallops 43

Sweet Potato Bacon Hash with Fennel, Sautéed Broccolini Tips, Beurre Noisette

USDA Prime Delmonico Au Poivre 65

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

Wild Mushroom Risotto 33

Roasted Vegetables, Forest Blend Mushrooms, Boursin Cheese, Cherry Tomato Agrodolce, Fried Carrot Haystack

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