



STARTERS

CATFISH BEIGNETS Creole rémoulade, Napa slaw	8
SMOKED SALMON Hot smoked salmon, petite fennel and dill salad, caviar, crème fraîche	12
DUCK FAT FRIES Classically done in duck fat, spicy ketchup, malt mayonnaise	8
PEPPERED NEW YORK STRIP Red wine veal reduction, roasted beets celeriac puree, pearl onion	12
CALAMARI Sautéed peppers, sweet coconut red chili sauce, cilantro, garlic	11
ARTISAN CHEESE <i>Goat-Pyramid Pointe, Evergreen Lane Creamery, Sheep-Ossau-Iraty, France</i> <i>Cow-Point Reyes Blue, California</i> <i>Cow-Aged Gouda Salemville Mousse</i>	12
SIRLOIN FLAT BREAD Mushrooms, caramelized onion, bleu cheese, toasted garlic chèvre, arugula	9

SOUPS

TOMATO Benton's smoked bacon, Brie crostini	5
CORN CHOWDER	5
A LA MINUTE Chef's daily collaboration Presented tableside	<i>Market Price</i>

SALADS

HOUSE Field Greens, caramelized fennel, red onion, pearl tomatoes, bleu cheese, roasted walnuts, sherry vinaigrette	7
WEDGE Boston Bibb, crispy pork confit, pickled mustard seed crème fraîche, blue vein cheese, roasted tomato	7

THREE COURSE OPTION

Any choice of salad, tomato soup or corn chowder with entrée in addition to any dessert 12

ENTRÉES

ROAST OF PORK Loin chop, pork belly, chive gnocchi, leg confit, brussel sprouts, tart apple agro dolce	24
FILET MIGNON Creekstone Farms all natural black angus, local corn polenta, Salemville bleu, baby kale, foraged mushrooms, young garlic, Cabernet jus	42
CHICKEN FETTUCCINE Forest mushrooms, tomatoes, lemon chicken velouté, parmesan	19
FORK AND KNIFE BURGER Served open face, house ground burger, grilled garlic toast, spinach, mushroom, fried egg, foie gras, béarnaise sauce	21
MUSHROOM RISOTTO Arborio rice, roasted squash, foraged mushrooms, chèvre cheese	23
SALMON Pan roasted, English peas, carrot puree, mushrooms, herb beurre blanc	27
SHORT RIB Braised, celeriac puree, beet syrup, barley risotto, arugula pesto, natural sauce	26
VEGETARIAN Quinoa, ratatouille, toasted pine nuts, tomato sauce, petite arugula salad	16
ALASKAN HALIBUT Pan roasted in olive oil, Romesco sauce, grilled radicchio, balsamic, roasted olives	<i>Market Price</i>

SIDES

French Fries	5
Potato Gratin	5
White Truffle Potatoes	6
Vegetable du Jour	5

SUGGESTED WINE PAIRINGS

For a Few "Dirty Dog" Dinner Favorites

Chicken Fettuccine - Maso Canali Pinot Grigio
Salmon - Joseph Drouhin Chardonnay
Fork and Knife Burger - St. Hallet "Faith" Shiraz
Filet Mignon - Duckhorn "Decoy" Cabernet

20% Gratuity will be added to parties of 6 or more

" Ask your server about items that can be cooked to order. Consuming raw or undercooked eggs, seafood, meat or poultry may increase your risk of food borne illness."