

Crostini

Strawberry Ricotta & Serrano

creamy ricotta infused with vine ripened strawberries with crispy Serrano ham & chiffonade basil 13

Chilled Filet

rare roasted beef tenderloin sliced thin with horseradish aioli, baby arugula, and pickled red onion 17

Kings BLT

Kings cut applewood bacon with crisp buttery Boston leaf lettuce, and roasted cherry tomatoes with a maple aioli 15

Sweet Potato

Cinnamon poached sweet potato with mascarpone cheese, frisee greens and apricot drizzle 12

Sharable

Ceviche

shrimp, calamari, corvina with fresh red onions, scallions, fresh Roma tomatoes, and roasted corn blissfully blended in leche de tigre and drizzled with a cilantro vinaigrette 19

Wonton Tuna

crisp wonton shell with wasabi aioli, ice cold Ahi tuna tossed with fresh avocado and soy ginger glaze, topped with wakame, and drizzled with sesame oil 17

Flats & Drums

Sweet, savory & spicy chicken wings, dressed in our house rub, roasted in agave nectar, complimented with roasted spanish onions and a scorched long hot pepper 14

Carpaccio

chilled beef pounded thin, dressed with a red wine vinaigrette, mesclun micro greens, capers, cornichons, roasted red peppers, and crumbled gorgonzola and topped with sea salt & freshly cracked pepper 18

Beets & Grains

roasted red and golden beets, quinoa, garbanzo beans, red onions, roasted kale and feta cheese with a honey vinaigrette 15

Nicole's Nirvana

Champagne and cherry poached pears, red raspberries, candied walnuts, creamy goat cheese crumbles over a heavenly bed of mesclun greens drizzled with an orange champagne vinaigrette 14

Charcuterie (for 2 to 3 people)

imported cured meats balancing smokey, full bodied, rich and spicy flavors that not only melt in your mouth but offer a refined rustic feeling on your palate 28

Plateau a fromage (for 2 to 3 people)

perfectly ripe imported & domestic cheeses, carefully selected to compliment eachother, as well as the sweet and savory additions to this delectable snack 34

Artisanal Flatbread

Trois Fungo

morels, chanterelles and oyster mushrooms with melted Gruyere and fresh buffalo mozzarella, creamy ricotta topped with Baby arugula greens, shaved black truffles and drizzled with truffle oil 22

Classico

garlic roasted cherry tomatoes, sauteed fresh baby spinach and fresh mozzarella, topped with sea salt, cracked black pepper and extra virgin olive oil and fresh basil 16

Prosciutto Pear

thinly sliced salty prosciutto, roasted honey glazed shallots, sliced bartlett pear, fresh thyme, creamy brie and balsamic glaze 18