

starters

HAND-CUT POTATO CHIPS^V

truffle salt, roasted tomato aioli 8.00

GRILLED SHRIMP & RISOTTO CAKES

basil cream sauce 18.00

MIXED IMPORTED OLIVES^{GF • VEG}

rosemary, lemon zest 7.50

FIG FLATBREAD

gorgonzola, prosciutto, honey & basil 15.00

SHISHITO PEPPERS^V

flash-fried, feta, lemon-mint gremolata 12.00

SEARED SEA SCALLOP^{GF}

mashed sweet potatoes, cilantro pesto 12.00

HALIBUT CROQUETTES saffron aioli, microgreen salad, capers 13.00

ORA KING SALMON TARTARE

tamari crème fraîche, nasturtium leaves, preserved lemon, sesame crackers 18.00

CAPICOLA

spicy, thin-sliced cured capicola, arugula, asiago, extra virgin olive oil^{GF} 14.00

soup & salads

TOMATO BASIL SOUP^{GF • V} small 6.00 • large 8.00

RICHARD'S HOUSE SALAD single 10.00 • shareable 18.00

mixed greens, toasted sunflower seeds, tomatoes, cucumbers, red onion, feta
stone-ground mustard vinaigrette^{GF • V} • creamy green olive dressing^{GF} • house Caesar

DELICATA SQUASH SALAD

arugula, toasted pepitas, burrata, maple vinaigrette^{GF • V} 12.00

add protein to any dish

BURRATA^V 7.00 • CHICKEN BREAST 7.00 • SALMON FILLET 10.00

SIRLOIN COULOTTE 10.00 • GRILLED SHRIMP 7.00 • SCALLOP 10.00

EXEC CHEF RICHARD LANGSTON • KITCHEN MANAGER GRADY KIMSEY • PM SOUS NICK FISHER
GENERAL MANAGER JIM BORTON • ASSISTANT GENERAL MANAGER MATTHEW VARBEL

winter2023



entrées

PROSCIUTTO-WRAPPED CHICKEN

10 oz. airline breast, crispy polenta, golden raisin-vodka sauce, seasonal vegetables 32.00

THOMAS CATTLE CO. 12 OZ. RIBEYE ^{GF}

fingerling potatoes, seasonal vegetable 45.00

gorgonzola-garlic spread +3.00 • pink peppercorn butter +3.00 • mushroom sauce +5.00

ORA KING SALMON

warm farro, spinach, dried cranberry sauté, lemon gastrique 42.00

GRILLED OCTOPUS & PORK BELLY ^{GF}

white bean cassoulet, wilted greens, tomatoes, smoked aioli 36.00

ALASKAN HALIBUT ^{GF}

pan-roasted, lemon-caper butter, cherry tomatoes, seasonal vegetable 37.00

add three cheese ravioli ^V 5.00

GRILLED PORK RIBEYE

apple-golden raisin purée, maple-bacon brussels sprouts, fondant potatoes 40.00

BUTTERNUT SQUASH RISOTTO ^V

pancetta, sage, Grana Padano 25.00

POTATO GNOCCHI ^V

gorgonzola cream, beets, walnuts 23.00

FUSILLI ^V

lions mane mushrooms, tomato, cream, Asiago, tarragon, breadcrumbs 25.00

CHEESE RAVIOLI

choice of sauce: Bolognese • pesto cream ^V • brown butter sage ^V 24.00

CANNELLONI

pasta sheets rolled with ricotta, sausage & spinach 26.00

sides

FRIED POLENTA (3) strained Bolognese 7.00 • RISOTTO CAKES (2) ^V pesto cream 6.50

SAUTÉED SPINACH ^{GF • VEG} roasted garlic, balsamic 6.00 • SEASONAL VEGETABLES ^{GF • V} 5.00

FINGERLING POTATOES ^{GF • VEG} 6.00 • GORGONZOLA-GARLIC SPREAD ^{GF • V} 5.00

the fine print

GF = GLUTEN-FREE • V = VEGETARIAN • VEG = VEGAN • ITEMS ARE PREPARED IN AN OPEN KITCHEN THAT CONTAINS WHEAT PRODUCTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FOR YOUR CONVENIENCE, AN OPTIONAL 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.

WE'RE HAPPY TO SPLIT CHECKS INTO EQUAL AMOUNTS • A 1.50 SPLIT PLATE CHARGE & 2.00 SUBSTITUTION CHARGE WILL BE APPLIED.