

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 • VEGAN}

rosemary, lemon zest 7.50

FRIED OYSTERS

cornmeal-dusted, remoulade sauce 15.00

FIG FLATBREAD

gorgonzola, prosciutto, honey & basil 15.00

SHISHITO PEPPERS^V

flash-fried, feta, lemon-mint gremolata 12.00

CAPICOLA

spicy, thin-sliced cured capicola, arugula, asiago, extra virgin olive oil 14.00

SEARED SEA SCALLOP^{GF}

mashed sweet potatoes, cilantro pesto 12.00

HALIBUT CROQUETTES

saffron aioli, microgreen salad, capers 13.00

soup & salads

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

RICHARD'S HOUSE SALAD^V single 10.00 • shareable 18.00

mixed greens, toasted sunflower seeds, tomatoes, cucumbers, red onion, feta

stone-ground mustard vinaigrette^{GF • VEGAN} • creamy green olive dressing^{GF} • house Caesar^{GF}

DELICATA SQUASH SALAD^{GF • V}

arugula, toasted pepitas, burrata, maple vinaigrette 12.00

add protein to any dish

BURRATA^V 7.00 • CHICKEN BREAST 7.00 • ORA KING SALMON FILLET (3 OZ.) 15.00

SIRLOIN COULOTTE 10.00 • GRILLED SHRIMP 7.00 • SCALLOP 10.00

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

jan2024



entrées

LAMB SHANK ^{GF}

braised in tomato, sofrito, rosemary & red wine; mashed cauliflower & crispy chickpeas 40.00

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

WAGYU FLATIRON ^{GF}

chimichurri, potato gratin, seasonal vegetables 38.00

GRILLED PORK RIBEYE

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

PROSCIUTTO-WRAPPED CHICKEN

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

RIGATONI WITH MEATBALLS

house-made beef & pork meatballs, tomato-vodka sauce, parmesan 25.00

BUTTERNUT SQUASH RISOTTO

pancetta, sage, Grana Padano 25.00

MUSHROOM LINGUINE ^V

mixed cultivated mushrooms, pistachio-mascarpone cream sauce, parmesan 23.00

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) pesto cream 6.50

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

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

the fine print

GF = GLUTEN-FREE • V = VEGETARIAN • VEGAN = VEGAN • 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.