

STARTERS

- Brussels Sprouts \$16**
Kimchi chili sauce - hotel butter - bacon - avocado purée
- Baked Goat Cheese Dip GFO +\$3, Veg \$16**
Roasted mushrooms - caramelized onion - truffle - walnut pesto - grilled bread
- Thai Mussels GFO +\$3 \$17**
Organic coconut milk - scallion - ginger - cilantro - lemongrass - grilled bread
- Crispy Calamari \$17**
Buttermilk battered - herbs & spices - Italian peppers - sweet chili dipping sauce
- Buffalo Cauliflower V \$15**
Cauliflower wings - buffalo sauce - vegan blue cheese - crudité

Charcuterie

GFO +\$3

Assorted meats and cheeses with grilled bread and accoutrements

Cheeses

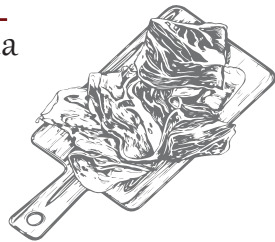


Rock Blue Cheddar
Truffle Pecorino
Manchego
Burrata

- Choose 2 - \$16
- Choose 3 - \$23
- Choose 4 - \$30
- Choose 5 - \$35
- Choose 6 - \$39
- Choose 7 - \$43
- Choose 8 - \$47
- Choose 9 - \$51

Meats

Finocchiona
Prosciutto
Capicola
Bresaola
Speck



ask server for availability

LUNCH

SALAD

- Caesar Salad GFO**
Romaine - parmigiano - pickled onion - white anchovy - brioche croutons
half - \$8 | full - \$14
- Quinoa Salad GF, Veg \$15**
Chipotle lime - black garlic molasses - grilled avocado - black beans - onion - pepper - tomato - edamame - chevre
- Apple Cheese Chive GF, Veg**
Granny Smith apple - manchego - chive
half - \$9 | full \$15
- Arugula & Beet Salad GF, Veg \$16**
Campari marinated grapefruit - goat cheese crema - toasted pistachios - parsley & beet oil

SIDES & TOPPERS

Chicken	\$10	Verlasso Salmon*	\$13
Steak*	\$12	Cajun Shrimp	\$10
French Fries	\$11	Truffle Fries	\$14

SOUP

- Butternut Bisque GF, V**
Coconut milk - spices - almonds - micro greens
cup \$7 | bowl \$12
- Tomato Soup GFO, Veg**
Plum tomato - aromatics - chevre grilled cheese crouton
cup - \$5.50 | bowl \$9

Our classically trained, award winning Chef focuses on ties to community, uses organic and locally-sourced ingredients to emphasize mirrored seasonality to bring vibrant flavors to the plate and palate.

ENTREES

- Black Smith Burger* GFO +\$3 \$19**
Brioche bun - cheddar - lettuce - tomato - pickle - onion - regular fries Add truffle fries \$2 Add avocado \$3 Add bacon \$3
- Shrimp & Grits GF \$19**
Cheddar - scallion - blackened shrimp - spinach - bacon - Cajun cream - crispy onion
- Bolognese Rigatoni GFO +\$3 \$19**
Plum tomato sauce - beef - pork - aromatics - parmigiano - garlic toast points
- Grilled Cheese & Tomato Soup GFO +\$3 \$15**
Brioche - three cheese - garlic butter - tomato soup - aromatics
- NY Style Pastrami on Rye GFO +\$3 \$18**
Deli Style Mustard - sauerkraut - Swiss cheese - regular fries Add truffle fries \$2
- Verlasso Salmon* \$21**
Baby shiitake mushrooms - ginger - garlic - cilantro - tarragon - baby bok choy - crispy sushi rice cake
- Steak Frites* GFO +\$3 \$24**
Prime Hanger Steak - arugula - tomato - brandy peppercorn reduction - truffle fries
- Quinoa Burger Veg \$21**
Beets - garbanzo beans - onion - lemon - tomato - pickled onion - giardiniera - regular fries Add truffle fries \$2

V - vegan / Veg - vegetarian / GF - gluten free / GFO - gluten free option available

All substitutions subject to charge.
A 20% Service fee will be added to parties of 8 or more

*These menu items may contain raw or undercooked ingredients. We serve the freshest products possible, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions