



STARTERS

OYSTERS ON A HALF SHELL

Fanny Bay, Fanny Bay 2.50 ea
Hama Hama, Washington 2.50 ea
Malpeque, PEI 3.00 ea.
Kumamoto, BC 3.00 ea

Soup of the day 8.00

Butter lettuce, Fuji apples, candied walnuts and blue cheese dressing 9.50

Heirloom tomato salad, watercress, Mt. Vikos feta and caper basil vinaigrette 11.50

Crispy squash blossoms, four cheese stuffing, pesto and roasted cherry tomato vinaigrette 13.00

Baked oysters, Crystal hot sauce and lemon parmesan bread crumbs 13.00

Charred calamari, house made chorizo and romesco stew 13.00

Tuna tartare, fried green tomatoes, garlic chips and Tabasco green onion vinaigrette 14.00

Blackened hamachi, shaved fennel, avocado, chilled ambrosia melon broth 15.00

Barbecued shrimp, spicy Worcestershire sauce and garlic herb toast 15.00

Buttermilk biscuits, Johnston family country ham and Dry Creek peach marmalade 13.00

Faith's warm ham and cheese toast with poached egg and jalapeño cream 12.50

Smoked andouille sausage, green garlic onion marmalade and Zataran's mustard 12.50

Roasted veal meatballs, potato purée and green peppercorn sauce 12.00

MAIN COURSES

Bacon wrapped rainbow trout, crushed herb potatoes, Blue Lake beans and pecan brown butter 24.50

Sautéed dayboat scallops, smoked andouille jambalaya, scallions and crab butter 27.00

Pan roasted Alaskan halibut, Umbria truffles, collard greens and potato bacon broth 27.00

Buttermilk fried chicken, Brentwood white corn, Yukon Gold smashed potatoes and bacon gravy 19.50

Pan roasted stuffed pork chop, sun dried tomatoes, fontina, mozzarella and spicy dirty rice 24.50

Blackened Cedar River rib-eye, corn maque choux, crispy onions and brown butter garlic sauce 28.50

Grilled lamb chops, spicy summer bean salad, potato cake and niçoise olive aioli 27.00

Summer corn risotto, fava beans, chanterelles and truffle oil 18.00

SIDES

Squash, cherry tomatoes, shaved parmesan

Smoked andouille jambalaya

Warm jalapeño cornbread

All sides 6.00