

START + SHARE

BRIE FONDUE RIESLING, BARTLETT PEARS, COUNTRY TOAST	18.
ROASTED GARLIC POTATO LEEK SOUP BRIE CROUSADES, LARDONS, SCALLIONS	12.
BURRATA BRUSCHETTA CROSTINI BASIL PESTO, ROMA TOMATOES, BALSAMIC REDUCTION, FLEUR DE SEL	18.
ROASTED HEIRLOOM MARBLE POTATO PIZZETTA TRUFFLED CARAMELIZED ONIONS, AGED WHITE CHEDDAR, GRUYERE, MORNAY	17.
CHARRED BRUSSELS SPROUTS CHORIZO BILBAO, MAPLE DIJON VINAIGRETTE, CITRUS ZEST	17.
OVEN BAKED WILD MUSHROOMS THYME CREAM SAUCE, HERB BOURSIN CHEESE, HOUSE MADE GARLIC CROUTONS	17.
FRESH LOCAL CALAMARI FRIED SHISHITO PEPPERS, AVOCADO LIME CREMA, CALABRIAN CHILI AIOLI	20.
DAY BOAT JUMBO LUMP CRAB CAKE WILD ROCKET, ROASTED SWEET CORN RELISH, PICKLED RED FRESNO CHILI OIL	21.
STEAMED PRINCE EDWARD ISLAND MUSSELS WHITE WINE, GARLIC BUTTER, THYME FRIES	28.
PASTUREBIRD CHICKEN MEATBALLS ROASTED BROCCOLINI, SAN MARZANO TOMATO, CALABRIAN CHILI, BASIL PISTOU	19.
ARTISANAL CHEESE & CHARCUTERIE CHEF’S SELECTION, SEASONAL ACCOUTREMENTS	25.

GARDEN

HEIRLOOM TOMATOES & BURRATA PISTACHIO PESTO, PICKLED RED ONION, ARUGULA, BALSAMIC, MEYER LEMON	17.
HEIRLOOM BEET SALAD WILD ROCKET, HUMBOLDT FOG, TOASTED HAZELNUTS, BALSAMIC REDUCTION, SMOKED SALT	17.
CLASSIC CAESAR ROMA TOMATOES, ROASTED GARLIC BRIOCHE CROUTONS, FRIED CAPERS, SHAVED PARMIGIANO	16.
KALE & QUINOA MARCONA ALMONDS, CHERRY TOMATO, ROASTED RED PEPPER, SPRING ONION, FETA, MEYER LEMON ADD: CHICKEN BREAST 12   SHRIMP 10   SALMON 15	17.

MAINS

PAN ROASTED SALMON CELERY ROOT PUREE, BLISTERED HEIRLOOM TOMATOES, CARAMELIZED SHALLOT	36.
TAI RED SNAPPER JAPANESE SWEET POTATO, SUGAR SNAP PEAS, CHARRED RED ONION, HEIRLOOM CHERRY TOMATO, THAI BASIL, COCONUT RED CURRY	38.
FABLED FRIED CHICKEN JALAPENO CHEDDAR CORNBREAD, APPLEWOOD SMOKED BACON COLLARD GREENS, POTATO PUREE, HABANERO HONEY	34.
HOUSE MADE BUCATINI PANCETTA, GARDEN PEAS, CARAMELIZED ONION, PARMESAN CREAM, FERMENTED LEMON PESTO	29.
KUROBUTA PORK CHOP SWEET POTATO, CHORIZO BILBAO, D’ANJOU PEAR, SWEET ONION JAM, CIDER REDUCTION	40.
PRIME “MANHATTAN CUT” NEW YORK STRIP CRISPY PARMESAN HERB POTATOES, HARICOT VERTS, BELL PEPPERS, PICKLED SHALLOTS, SAUCE AU POIVRE	42.
BRAISED SHORT RIB HORSERADISH POTATO PUREE, ROOT VEGETABLES, CARAMELIZED PEARL ONIONS, BRAISING JUS	44.
FONDUE BURGER HOUSE GROUND BEEF, CRISPY BUTTERMILK SHALLOTS, BRIE FONDUE, SWEET ONION BACON JAM, MEYER LEMON VINAIGRETTE SALAD (SUBSTITUTE WHITE TRUFFLE THYME FRIES ~ ADD 4.)	28.
AUSTRALIAN RACK OF LAMB WILD MUSHROOM RISOTTO, CARAMELIZED ONION, TRIPLE CREAM, PINOT NOIR REDUCTION	60.
CREEKSTONE FARMS FILET MIGNON ROASTED GARLIC POTATO PUREE, ASPARAGUS, TRUFFLE LARDO, CABERNET REDUCTION	60.

DRAFT BEERS    9.	
GUINNESS STOUT   -   MAGNER'S CIDER   -   FOUR SIXES AMBER ALE	
CHAPMAN PILSNER   -   THREE WEAVERS "CITRUS PUFFS" PALE ALE   -   BREWERY X BLONDE	
BREWERY X "SLAP AND TICKLE" IPA   -   ALPINE 'NELSON" IPA	
WINGS & ARROW "HAZY" IPA   -   ANDERSON VALLEY BOURBON BARREL STOUT	

SIGNATURE COCKTAILS	
DONNELLY VISA	18.
TITO'S VODKA, GRAPEFRUIT, LEMON, ELDERFLOWER, BASIL	
BEETS FOR DIANA	18.
HENDRICKS GIN, PRESSED BEETS, LEMON, MINT, GINGER	
PERFECT PEAR	18.
BROKER'S GIN, PEAR, LEMON, CINNAMON	
LIDO LOCO	18.
NOSOTROS TEQUILA, APEROL, CANTON GINGER, LEMON, GRAPEFRUIT BITTERS	
THE PIRATE QUEEN	19.
WHITE RUM, CREME DE BANANE, MARASCHINO, CITRUS, ANGOSTURA, EGG WHITE	
THE HOOLIGAN	18.
RITTENHOUSE RYE, CARPANO ANTICA, CINNAMON, CLOVE, ORANGE ESSENCE	
FORGIVE AND FERNET	18.
BUFFALO TRACE BOURBON, FERNET BRANCA, AZTEC CHOCOLATE, LEMON ESSENCE	
D4 IRISH COFFEE	18.
ROE & CO. WHISKEY, ESPRESSO BLEND COFFEE, BROWN SUGAR, HAND-WHIPPED CREAM	

WE EMBRACE "SEASONAL, LOCAL & ORGANIC FARMING PRACTICES" AND TAKE IMMENSE PRIDE  
IN THE FACT THAT OUR KITCHEN CREATES EVERY COMPONENT ON EVERY PLATE FROM ABSOLUTE SCRATCH.  
WE HOPE YOU ENJOY YOUR EPICUREAN EXPERIENCE WITH US. ~ THE COYLE FAMILY.

LARGE PLATES/BURGERS/SANDWICHES SPLIT ~ \$5; OUTSIDE DESSERT ~ \$4; WINE CORKAGE ~ \$35

A 20% GRATUITY MAY BE ADDED TO PARTIES OF EIGHT OR MORE GUESTS.

TO ACCOMMODATE FOLLOW UP RESERVATIONS, EARLY SEATINGS ARE RESERVED FOR 1½ HOURS FOR PARTIES OF 1-3 GUESTS,  
2 HOURS FOR PARTIES OF 4-7 GUESTS AND 2½ HOURS FOR LARGER PARTIES. THANK YOU!

TUESDAY - THURSDAY: 4:30 - 8:30 PM  
FRIDAY - SATURDAY: 4:30 - 9:00 PM  
SUNDAY: 4:30 - 8:30 PM

HAPPY TIMES: TUESDAY - FRIDAY: 4:30 - 5:45 P.M.

CORPORATE EXECUTIVE CHEF ~ DAVID SHOFNER	CORPORATE WINE DIRECTOR ~ ALI COYLE
GENERAL MANAGER ~ DREW COYLE	PROPRIETORS ~ DARREN & JEAN COYLE

HERE'S TO THE FINEST THINGS IN LIFE... SLAINTE, SONAS AGUS CAIRDEAS!  
(HEALTH, HAPPINESS AND FRIENDSHIP)!

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.