

FIRST COURSE

Mixed Field Greens Tomatoes, Cucumbers, Olives, Radishes Local Honey & Dijon Mustard Dressing	6
Local Bibb Salad Chive Dressing, Goat Cheese, Toasted Pistachio	7
Housemade Pate de Campagne (Country) * Whole Grain Mustard, Cornichon (pickles), Frisse	7
Dill & Absinthe Cured Salmon Gravlaxx Capers, Herb Salad, Lemon	7
Butternut Squash & Pear Soup Mascarpone Cheese, Truffle Oil	4/7
Summer Vegetable Antipasti Caponata, Cippolini Onions, Padron Peppers	4/10

SECOND COURSE

Wild Stripe Bass Local Corn & Roasted Pepper Salad, Balsamic Syrup	15
Croque Madame Black Forest Ham, Comte Cheese, Fried Egg	9
Steamed P.E.I Mussels * Shallots, Fines Herb, White Wine, Garlic, Crispy Potatoes	11
Grilled ½ Chicken * Hunt Romesco Sauce (Almonds, Peppers, Garlic, Paprika)	12
Manolo Burger* Caramelized Onions, Smoked Bacon, Manchego Cheese, Sunnyside Up Egg	10
Pasta Heirloom Tomatoes, Garlic, Basil, Fresh Mozzarella Angel Hair Pasta	11
Grilled Tuna Nicoise Olives, Haricot Vert, Radishes, Tomato	14

* Thoroughly cooked meats, poultry, seafood and shellfish, reduce the risk of food borne illness.

DESSERTS 8

Classic Crème Brulee Grand Marnier Spiked Blueberries
Chocolate Pot de Crème Vanilla Gelato, Chocolate & Caramel Sauce
Fresh Summer Berries Strawberry Gelato, Arrope Syrup

CURED MEAT 6 CHEESE 6

Prosciutto di Parma	Garrotxa / Goat
Sopressata / Sweet	Manchego
Chorizo / Spicy	Valdeon / Blue
Rosette de Lyon	Pave D’Affinois
Coppa/Spicy	