



Raw Bar

today's oysters

mignonette 24 half dozen 45 dozen gf

MGFD ceviche citrus, kimchi flavors, sweet peppers
red onion, cilantro, orange, cucumber chips 16

Appetizers

beef carpaccio

pickled beech mushroom, shallot, caper, mustard aioli, crostini 22

crispy goat cheese

pear and tomato chutney, pistachio dust, crostini 18

brussels & burrata

sliced pears, pistachio, torn herbs, parmesan dressing 14 vg, gf

wild mushroom toast

brie, honeycomb, focaccia 16 vg

Salads & Bread

kale caesar red onion, capers, parmesan, breadcrumbs 16 vg

pear salad shaved pear, candied walnuts, orange vinaigrette, blue cheese 17 vg, gf

heirloom tomato and watermelon salad fresh burrata, hazelnuts, hazelnut vinaigrette, arugula 17 vg, gf

wood fired focaccia herb butter 8 vg

Wood Fired Pizzas

wild mushroom pizza mushroom crema, fontina, caramelized onion 24 vg

kale pizza fontina, caramelized onions, chile flakes 22 vg

pepperoni pizza fresh mozzarella, ricotta, tomato sauce, shaved garlic, honey, herbs 24

margherita pizza tomato sauce, fresh mozzarella, basil 20 vg

caramelized onion pizza soubise onions, caramelized onions, mozzarella, crispy onions, sesame seed crust, chives 22 vg

Pastas

gemelli shrimp, mussel, spicy tomato, cream, roasted artichoke 35

spinach linguine pistachio pesto, grana padano, charred lemon, burrata 21 vg

pappardelle beef short rib sugo, rosemary, wild mushroom, ricotta 28

bucatini pomodoro, crispy herbs, roasted cherry tomatoes, parmesan, torn basil 21 vg

smoked mozzarella ravioli pepperonata, cream, seasoned breadcrumbs and toasted pine nuts 30 vg

shrimp scampi bucatini, shallot, butter, crispy garli, chives, chive oil, grilled lemon 32

Mains

wood fired pork chop

adobo, arugula, shaved fennel, orange, asparagus 39

poulet rouge

Joyce Farms half chicken, fingerling potatoes, roasted mushrooms, pan jus 35 gf

pan seared ribeye*

14oz angus, asparagus, rosemary butter 62 gf

cauliflower green curry

coconut milk, lemongrass, herbs, sheep feta, hazelnut, laffa 26 vg

wood fired cobia

harissa, fennel pollen, picked herbs 39 gf

seasonal whole fish

olive oil, salsa verde, thyme, rosemary, citrus, served with a side salad mrkt price

Vegetables & Sides

roasted broccolini

provençal vinaigrette 13 ve, vg, gf

wood fired green beans

garlic and herb butter 13 vg, gf

roasted asparagus

whole grain mustard aioli 13 vg, gf

french fries 8 vg

heirloom fingerling potatoes

grana padano, fine herbs 9 vg

general manager tim pursifull

*consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. gluten-free items are prepared in a common kitchen and are not recommended for guests with Celiac or any other gluten sensitive disorders.

(gen • u • ine) [jen-yoo-in]

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a adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere