

Appetizers

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| GF V Roasted Cauliflower | 9 |
| Toasted Coriander Paneer Cheese Smoked Almond Tomato Broth Star Anise | |
| BBQ Shrimp + Grits | 16 |
| Charred Corn Pine River Sharp Cheddar Piquillo Peppers Louisiana Crystal Sauce | |
| V Forest Mushroom Bruschetta | 12 |
| Caramelized Shallots Goat Cheese Madeira Cream Parsley Toasted Baguette | |
| The New Meatball | 9 |
| Boschetto Al Tartufo Nero Infused Polenta San Marzano Pomodoro | |
| GF Tuna Poke | 15 |
| Edamame Coconut Foam Pickled Ginger Fresh Wasabi Yuzu Ponzu Sauce | |

Soup | Salads

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| GF V Spiced Carrot Soup | 10 |
| Coriander Pistachio Coconut Raita Red Lentils Lemon Agravato | |
| GF V Roasted Beet Salad | 10 |
| Sea Salt "Labneh" Greek Yogurt Sumac Hazelnut Truffle Orange-Cardamom Dressing | |
| GF Fireside Wedge Salad | 12 |
| Gem Lettuce Parma Prosciutto Smoked Sunflower Seeds Oven Dried Tomatoes Hook's Blue Cheese Buttermilk-Balsamic Dressing | |
| Veranda Caesar Salad | 10 |
| Gem Lettuce Crispy Egg Halloumi Cheese Rye Crouton Dust Pepper-Parmesan Vinaigrette | |

Sauces

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| Brown Butter Bearnaise | 3 |
| Brandy-Peppercorn Glace | 4 |
| Horseradish-Mustard Cream | 3 |
| Black Garlic Steak Sauce | 3 |
| Lemongrass Chimichurri | 3 |
| Carr Valley Blue Cheese Butter | 4 |

Mains

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| GF Bone-In "S.R.F." Berkshire Pork Chop | 46 |
| Maple Bacon Smoked Soy Ginger Purple Cauliflower Coconut-Yam Puree | |
| GF Green Circle Chicken Roulade | 34 |
| Hedgehog Mushrooms Beet Puree Garlic "Soubise" Frisee Black Truffle | |
| GF Pan Roasted Alaskan Halibut | 42 |
| Petite Spring Onion Root Vegetables Juniper Pickled Cabbage Porcini Dust | |
| Handmade Spinach Linguine | 36 |
| Shaved Winter Truffle Malossol Caviar Cured Farm Egg Yolk Crème Fraiche | |
| GF Seared Colorado Lamb | 52 |
| Truffle Honey Dijon Fines Herbes White Beans Finocchiona Lavender Butter | |

Hand Cut Steaks

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| Linz Prime Grade Tenderloin 7 oz / 10 oz | 32/36 |
| Linz Prime Grade Ribeye 16 oz | 48 |
| Linz Prime Grade Manhattan-Cut New York 12 oz | 44 |
| Linz Prime Grade Tomahawk Ribeye 32 oz | 90 |
| Chef's Choice Cut | mkt. |

From The Sea

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| Broiled Maine Cold Water Lobster Tail | 38 |
| Sauteed Jumbo Prawns | 34 |

Sides

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| Roasted Garlic Mashed Potatoes | 8 |
| Mascarpone Sel Gris | |
| Brussels Sprouts | 9 |
| Shiitake Calabrian Chili Lemon Ricotta Salata | |
| Baked Potato | 8 |
| Smoked Butter Sea Salt Chive Foam | |
| Forest Mushrooms | 11 |
| PX Vinegar Brown Butter Thyme Cracklins | |
| Roasted Sunchokes | 9 |
| Arugula Pesto Macadamia Sherry | |
| Asparagus | 10 |
| Ale Pickled Mustard Espelette Pepper Orange Zest | |
| Smoke + Vinegar Frites | 7 |
| Hand Cut Applewood Sea Salt Chive | |
| Glazed Baby Carrots | 7 |
| Smoked Butter Maple Fennel Pecans | |

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|------------------------|---------------------------------|
| Chef de Cuisine | Restaurant Manager |
| Hunter Durgan | Nicole O'Neill |
| Executive Chef | Asst. Restaurant Manager |
| Matthew Gilbert | Marissa Carlson |

FIRE | SIDE