

dinner menu

SMALL PLATES

- OYSTERS
on the half shell *Market Price*
- MUSSELS
in white wine butter with tomato, basil & scallion 13
- LOCAL TOMATOES
with blistered peppers, chimmichurri & goat cheese 12
- HUMMUS
with roasted red peppers, olives, feta & house-made
crostini 8
- GNOCCHI
over pesto sauce with brown butter, lemon & tomato 12
- SMOKED SALMON
with cucumber, radish & horseradish cream 14
- CRAB LINGUINI
with preserved lemon, basil & sugar snap peas 13
- MINI TOASTED BRIE SANDWICHES
with tomato jam 7
- AVENUE MACARONI & CHEESE
with herbed bread crumbs 10
- TODAY'S CHEESE SELECTION
with roasted caramelized apples, walnuts, preserves &
housemade crostini 12
- PICCOLO FRITTO
crispy fried vegetables with lemon aioli 11

SOUPS

- TODAYS SOUP
Cup 4 / Bowl 8
- GAZPACHO *contains almonds and bread*
Cup 6 / Bowl 9

SALADS

- CAESAR
crisp romaine with shaved parmesan & crostini 11
- MIXED LETTUCES
with fresh herbs & red wine vinaigrette 11
- BUTTER LETTUCE
with Pointe Reyes blue crumbles, toasted walnuts &
creamy blue cheese dressing 12
- SUMMER VEGETABLE SALAD
lettuce, tomato, cucumber, radish, carrot, green beans,
celery, chive, basil, parsley, farro &
sherry vinaigrette 12

ENTREES

- FRESH FISH OF THE DAY market price
- MEDITERRANEAN SEA BASS
with tomato basil confit & a saffron sauce with today's
fresh vegetable 32
- LOBSTER TAIL OVER SHRIMP RISOTTO
with asparagus & roasted red peppers 32
- RAINBOW TROUT AMANDINE
with today's vegetable & wild rice pilaf 24
- BONELESS BEEF SHORTRIBS
whole grain mustard crusted with red wine sauce, a crisp
potato cake & green beans 32
- SIRLOIN FRITES
NY Strip with roasted garlic & scallions, with house
made french fries & green beans 28
- FILET FRITES
filet mignon with black peppercorn sauce, house made
french fries & green beans 38
- ROASTED PORK CHOP
with lingonberry-tarragon sauce, potato gratin & green
beans 28
- ROAST BREAST OF CHICKEN
with spaetzle & green beans 26
- ROAST DUCK BREAST
in a ginger-lime sauce with cauliflower puree & sautéed
spinach 26
- HOUSEMADE FETTUCINE
spinach & egg pasta in a white wine lemon butter sauce
with summer vegetables & burrata 18
- HALF-POUND BURGER (GRASS-FED)
with lettuce, tomato, onion, pickles & choice of jack,
swiss, or white cheddar on a brioche bun 14

SIDES

- FRENCH FRIES 6
- SAUTÉED CAULIFLOWER & HERBED BREAD CRUMBS 6
- SPAETZLE WITH PRESERVED LEMON & PARSLEY 6
- TODAYS SPECIAL SIDE 6

Hours:

Kitchen:
Monday-Friday: 7am - 10pm
Saturday: 9am - 10pm
Sunday: 9am - 9pm

Bar:

Monday-Friday: 7am - close (as late
as 1am)
Saturday: 9am - 1am
Sunday: 9am - 10pm

Beverages

COCKTAILS

BLACKBERRY SUMMER- Blackberry Liqueur, fresh Berries & a sugar cube topped with sparkling wine 10

BERTI'S COSMO- Greygoose Citron, Cointreau, fresh sour mix with a splash of cranberry served up 10

PEPINO- Blanco Tequilla, Cointreau, agave nectar, & fresh basil, lime, pineapple & cucumber tall on the rocks 10

CLAYTON GREYHOUND- Hendrick's gin, fresh Grapefruit, St. Gemaine Elder Flower & a rosemary sprig on the rocks 9

PIMM'S CUP- Pimm's with fresh lemon, cucumber, mint & a touch of simple syrup topped with sparkling water tall on the rocks 10

BERRY MOJITO- Seasonal Berries, Rum, fresh lime & mint, simple syrup, topped with soda tall on the rocks 10

HEMINGWAY DAIQUIRI- Bacardi white rum, lime, grapefruit & Luxardo Cherry liqueur served up 10

BACK 40- Four Roses Bourbon, fresh sour mix, maple syrup & orange bitters on the rocks 10

SANGRIA- White/Red with seasonal fruits 8

BEER

Bell's Two-Hearted (16oz) - 8
 Urban Chestnut: *Zwickel, Schnickelfritz* - 8
 4-Hands City Wide - 8
 La Fin Du Monde - 8
 Left Hand Milk Stout - 7
 Blue Pointe Toasted Lager - 6
 Descheutttes Black Butte Porter- 6
 O'Fallon 5-Day IPA - 6
 Goose Island 312 - 6
 Schlafly: *Summer Lager, Raspberry Hefe* - 6

Avery White Rascal - 6
 Kronenbourg 1664- 6
 Stella Artois - 6
 Stella Cidre - 6
 Bud Light - 4.5
 Bud Select- 4.5
 Budweiser - 4.5
 Michelob Ultra- 4.5
 Clausthaler N/A- 4
 St. Paulie Girl N/A- 4

SOFT DRINKS

JUICE
 apple, cranberry, pomegranate - 3
 freshly squeezed orange &
 grapefruit- 3.5

TEA
 Brewed iced tea - 2.25
 Numi hot tea - 2.50

COKE, DIET COKE, SPRITE - 2.5
 FITZ'S ROOTBEER/DIET - 3
 ROOTBEER FLOAT - 6
 SAN PELLEGRINO 500ML - 3.50
 IZZIE SODA - 3

COFFEE & ESPRESSO BAR AVAILABLE.

WE PROUDLY SERVE
 MISSISSIPPI MUD COFFEE