

SHARABLES

BLT DEVILED EGGS – peppercorn aioli - 10

ROASTED SWEET CORN DIP – Corn Tortilla Chips, Cotija Cheese – 10

BUFFALO CAULIFLOWER – Buttermilk Ranch, Carrots and Celery – 11

BURRATA – Roasted Tomatoes, Kale Pesto – 12

SOUPS & SALADS

FRENCH ONION SOUP – Baguette, Gruyere - 8

CAESAR SALAD – Romaine Hearts, Brioche Crouton, Reggiano – 11
Add Chicken – 5; Add Salmon – 7

KALE & APPLE SALAD – Arugula, White Cheddar, Honey Pecans, Market Vinaigrette – 11
Add Chicken – 5; Add Salmon – 7

ENTREES

MUSHROOM BOLOGNESE – Roasted Wild Mushrooms, Rigatoni, Parmesan, Basil - 18

BRUSH CREEK WAGYU BURGER – Crisp Lettuce, Vine Ripened Tomato, Aged Cheddar – 21
Add Fried Egg – 2; Add Bacon – 2; Make it a Double – 5

CHICKEN SCHNITZEL – Shaved Fennel, Arugula, Heircot Verts, Lemon Vinaigrette - 22

TRUFFLED TAGLIATELLE - Beurre Fondue, Pecorino, Reggiano, Black Pepper – 22

SALMON – Beluga Lentils, Soubise, Lemon, Fresh Herbs, Grilled Broccolini – 34

DIVER SCALLOPS – Roasted Mushrooms, Spinach, Mornay, Tarragon Oil - 35

STEAK FRITES – Watercress, Poached Egg Mayo, Garden Herb Butter – 35

SIDES

SHOESTRING FRIES – 6

ASPARGUS – 9

ROASTED MUSHROOMS – 9

DESSERTS

BREAD PUDDING – Brioche, Salted Carmel, A La Mode – 9

CRÈME BRULEE CHEESECAKE -
Caramelized Sugar, Chantilly – 9