



DINNER

STARTERS

Frissee and Lardon Salad
warm butternut squash, blue cheese, shallot
sherry vinaigrette 15.

Satur Farm Little Gem Salad
cucumbers, cherry tomatoes, radish, white
balsamic vinaigrette 12.

Crispy Shrimp & Calamari w/ sweet chili
vinaigrette, baby arugula, piquillo peppers,
pickled red onions 17.

Chef's Soup of the Day 10.

Rope Cultured Mussels
grilled ciabatta crouton.
choice of white wine, garlic and lots of
herbs or tomato sriracha sauce 16.

Perogies
Berkshire pork, creme fraiche, onions,
apple compote 12.

Claude's Winter Salad
shaved Brussels sprouts, kale, apples, dried
cranberries, Gruyere cheese,
maple cider vinaigrette 12.

ENTREES

Seared Scottish Salmon
Israeli couscous, butternut squash, kale 26.

Roast Murray Chicken
potato puree, autumn vegetables,
marjoram jus 24.

Grilled Berkshire Pork Chop*
candied sweet potatoes, caramelized brussel
sprout leaves, apple ginger compote 24.

Award-Winning Chef Blend 8oz Burger*
lettuce, tomato, red onion
homemade pickles, brioche bun
hand cut fries 16.

Add ons: bacon, cheese, avocado, or egg 2.

Grilled 10oz. Black Angus Hanger
Steak*
hand cut fries, broccoli rabe, charred
scallion sauce 28.

Fettucine w/ Lamb Meatballs
tuscan kale, san marzano tomato,
pecorino 25.

Pumpkin Ricotta Gnocchi
roasted autumn vegetables, sage
brown butter, Parmesan 25.

Garganelli Pasta w/Italian sausage,
broccoli rabe, Parmesan 22.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness. Before placing your order,
please inform your server if a person in your party has a food allergy.
20% Gratuity will be added to parties of 6 or more. *Menu subject to change.