

A MODERN AMERICAN BISTRO

### DINNER

# CAREFULLY CRAFTED COCKTAILS

#### White Cosmo

Belvedere Vodka, Cointreau, white cranberry, fresh citrus \$11.00

#### Chuck Berry

New Amsterdam Gin, Chambord Black Raspberry Liqueur, fresh lime juice, cranberry \$9.00

## Kentucky Brunch

Maker's Bourbon, fresh citrus, dash of orange marmalade \$10.00

## Spanish Slap Shot

Patron Silver Tequila, Zing Zang Bloody Mary, Worcestershire, Tabasco \$8.50

### SMALL PLATES

Baked Brie puff pastry, brandied cherries, California mission almonds, crispy flat bread	\$12.95
Toasted Ravioli marinara, parmigiano reggiano	\$9.25
Chimichurri Meatballs grilled rustic bread	\$10.25
Roma Tomato Bruschetta sweet basil, grilled Tuscan farm bread	\$9.75
<b>400 Olives</b> parmigiano reggiano, cherry peppers, roasted garlic, pretzel bread	\$5.75
SOUPS AND SALADS	5
Sweet Pea Soup crispy potato croutons	\$7.25
Chef's Daily Soup	\$6.75
Shaved Beets with Garden Foam honey goat cheese, lemon garlic vinaigrette	sm \$7.25 / lg \$12.00
<b>400 Caesar</b> crisp romaine, farm-bread croutons	sm \$6.50 / lg \$11.00
Chopped Salad applewood smoked bacon, roma tomato, blue cheese, red onion, scallion, ranch dress	sm \$7.50 / lg \$13.50 ing
Spring Greens candied pecans, grapes, feta	sm \$6.25 / lg \$11.75
Fried Spinach Salad sweet cipollini onion, warm bacon dressing, parmigiano reggiano cheese, roma tomato	sm \$6.95 / lg \$12.25
	4

Italian Salad

salami, pulled chicken, garbanzo beans, roma tomato, scallion, mozzarella,

white balsamic vinaigrette

### MAIN PLATES

Seared Salmon roasted beets, parsnip puree	\$24.75
Roasted Half Chicken savory bread pudding, olives, cipollini onions, pan gravy	\$22.00
St. Louis Style Smokehouse Ribs bourbon bbq sauce, apple celery slaw	\$17.95
Smothered Pork Chops roasted garlic sauce	\$25.75
New York Strip mustard crème	\$31.00
Beef Tenderloin Jameson Irish whiskey mushroom sauce	\$32.00
<b>Eggplant Parmigiana</b> marinara, parmigiano reggiano	\$17.25
Steakhouse Burger lettuce, tomato, onion, choice of cheese	\$14.75
Roasted Vegetable Pappardelle zucchini, fennel, radicchio, tomato-olive salsa cruda	\$17.75

## SIDES

Add Chicken \$4.00 Salmon \$5.00 Steak \$7.00

Garlic Mash	\$4.25
Roasted Yukon Gold Potatoes	\$4.75
Wilted Spinach	\$5.25
Sautéed Mushrooms	\$5.75
Pomme Frites	\$6.25
Mac n' Five Cheeses	\$5.95
Black Crown Onion Rings	\$6.95
Sweet Potato Fries	\$5.95

sm \$7.00 / lg \$13.95