



Starter Boards

BUTTER FLIGHT BOARD | 23

Spreads of Sea Salt Honeycomb | Smoked Tomato and Basil | Garlic Rosemary | Bone Marrow | Baguette Bread

GRAZING BOARD | 29

Salumi | Cheeses | Candied Walnuts | Fresh Berry Medley | Varietal Crackers

SWEET & SAVORY BOARD | 26

Smoked Cream Cheese | Sweet and Spicy Bacon Jam | Varietal Crackers

COASTAL SHRIMP BOARD | 21

Eight Chilled Shrimp | House Cocktail Sauce | Lemon

LOLLIPOP LAMB BOARD | 36

Four Grilled Chops | Mixed Berry Conserve

LOADED FINGERLING POTATO BOARD | 18

Wedged Fingerlings | Melted Cheeses | Bacon | Chive | Herb Buttermilk Dressing

ORANGE CAPRESE WITH BURRATA | 19

Bursting Orange Slices | Greens | Sliced Medley Tomato | Burrata | Balsamic Glaze

From The Hearth

CHEF'S SOUP DU JUOR | MP

Served With Baguette Bread

SMOKED TOMATO BISQUE | 14

House Smoked Tomato Bisque | Crème Fraiche | Bouquet Garni | Baguette Bread



From The Garden

WAYWARD CHOP SALAD | 16

Mixed Greens | Gruyère | Chopped Bacon | Cucumber | Cherry Tomato | Red Onion | Egg | Blue Cheese, Creamy Balsamic or Herb Buttermilk Dressing

PEAR SALAD WITH PROSCIUTTO | 24

Mixed Greens | Pear Slices | Prosciutto | Feta | Candied Walnuts | Dried Cranberries | Creamy Balsamic Dressing

THE KARLOS WEDGE SALAD | 18

Wedged Iceberg | Red Wine Vinegar | Tomato | Red Onion | Crumbled Blue Cheese | Bacon | Chive | Blue Cheese Dressing

ENHANCEMENTS

CHICKEN | 9

SHRIMP | 13

SALMON | 14

TENDERLOIN | 22



CROWNS

GRILLED SHRIMP | 13

BONE MARROW BUTTER | 8

SAUTEED MUSHROOMS | 8

LOADED POTATOES | 5

Bacon, Gruyere, Chive

ACCOUTREMENTS

GARDEN SALAD | 11

FINGERLING POTATOES | 7

(Crusted in Beef Tallow)

SMASHED POTATOES | 9

HARICOTS VERTS | 6

BROCCOLINI | 8

SAUTEED MUSHROOMS | 8

HERBAL ARBORIO RISOTTO | 9

Entrees From The Hearth

*ALL BEEF ITEMS WET AGED 28 DAYS

(8 OZ) FILET MIGNON | 58

Smashed Potatoes | Haricots Verts | Garlic Herb Butter

(16 OZ) RIBEYE | 68

Smashed Potatoes | Haricots Verts | Garlic Herb Butter

PROVENANCE LAMB CHOPS | 52

Fingerling Potatoes | Broccolini | Garlic Herb Butter

CREME AU CITRON SALMON | 43

Herbal Arborio Risotto | Broccolini | Lemon Creme Reduite

COQ AU VIN BLANC CHICKEN | 34

Smashed Potatoes | Haricots Verts | Bacon Creme Reduite

HERITAGE PORK CHOP | 43

Smashed Potatoes | Haricots Verts | Garlic Herb Butter | Mixed Berry Conserve

LAKESIDE BIRDS NEST | 35

Smashed Potatoes | Thigh Filets | Mushroom | Greens & Onion A la Grecque | Gruyere

THE LOCAL BURGER | 17

Gruyère | Greens | Red Onion & Roma | Garlic Herb Aioli | Served with Fingerling Potatoes
Add Bacon | 3 Add Bacon Jam | 6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

An automatic gratuity of 20% will be added for parties of eight or more