

Appetizers

<i>Lobster Bisque with Tarragon</i>	10
<i>Young Greens & Herbs, Caromont Farm Goat Cheese, Pine Nuts, Poached Raisins</i>	10
<i>Spiced Lamb Carpaccio*, Haricot Verts</i>	14
<i>Cured Scottish Salmon*, Fines Herbes Bavaroise, Cucumber, Citrus</i>	16
<i>Beet Salad, Orange, Goat Cheese, Pistachio, Balsamic Cream</i>	13
<i>Shrimp Risotto, Mascarpone, Shellfish Butter</i>	14
<i>Quail Stuffed with Mushrooms & Pistachios, Sautéed Endive, Quail Jus</i>	15
<i>Foie Gras and Passionfruit Mousse, Walnut, Balsamic, Crostini</i>	17
<i>Seared Hudson Valley Foie Gras, Pain Perdu, Dried Fruit, Bacon Marmalade</i>	20
<i>Veal Sweetbreads, Parsnip Purée, Salsify, Pickled Pearl Onions, Jus</i>	16
<i>Gnocchi, Bleu d'Auvergne Fondue, Sweet Pecans, Cherry Tomatoes</i>	13

Main Courses

<i>Scallops, Artichokes, Almonds, Sunchoke Purée, Grapes, Maple Gastrique</i>	35
<i>Roasted Monkfish, Mussels, Saffron & Tomato</i>	34
<i>Sautéed Skate, Toasted Hazelnuts, Capers, Potato Purée, Beurre Noisette</i>	33
<i>Butter Poached Lobster, Tortellini, Spinach Mousseline, Carrots, Cognac Sauce</i>	40
<i>Autumn Olive Pork, Red Cabbage, Apple Purée, Pork Jus</i>	35
<i>Roasted Beef Tenderloin*, Creamed Leeks, Gnocchi Parisienne, Hollandaise</i>	38
<i>Meadow's Pride Lamb du Jour, Fond de Braisaige</i>	38
<i>Mushroom Vol au Vent, Vegetables, Sauce Jardin</i>	28

Chef de Cuisine Jose de Brito | Chef-Proprietor Brian Helleberg

108 3rd Street NE
~ Serving Charlottesville, Virginia since 2001 ~