



Featured Wines

Bordeaux Blend, *Chartron La Fleur, FR 9/34*

Rose La Kiura, *IT 9/34*

Campo Viejo Brut Rose, *ES 10/38*

STARTERS

Pulled Pork Sliders

Pretzel Bun | Cheddar | Chipotle BBQ 14

Irish Boxty (Potato Pancake)

Corned Beef & Cabbage Hash | Tomato Caraway Drizzle 15

ENTREES

Add a Cup of Soup 2.95 or Small Salad 3.95 House | Caesar | Spinach | Wedge

Chicken Baklava

Phyllo | Pecan | Couscous | Orange Sweet Chili Glaze 24

Creole Paella

Saffron & Marjoram Calasparra Rice | Crawfish | Cod | Andouille Sausage

Trinity | Peasant Bread 27

Marinated Flank Steak

Vegetable Wild Rice Pilaf | Shallot Herb Chimichurri 28

Pork Tenderloin

Pork Belly Stewed Lentils | Spinach | Mustard Crust | Crispy Shallots 27

Braised Lamb Shank Cassoulet

Anasazi & White Runner Beans | Sweet Onion | Lamb Merguez | Parsley 35

Duck Breast

Purple Sticky Rice | Celery Root Apple Compote | Candied Hazelnuts | Grape Mustard 33

Beef Tenderloin Diane

Wild Mushroom Demi | Grana Padano Mashed 41

Shrimp Carbonara

Penne | Pancetta | Peas | Poblano Cream | Egg 24

Sweet Potato Raviolo

Parsnip Puree | Brown Butter | Toasted Pecan | Sage Whipped Ricotta | Whiskey Macerated Dates 22

Add Chicken... 5.95 Add Salmon... 6.95 Add Steak... 7.95

Please consult your server with any allergy or dietary restrictions