



SMALL PLATES

SOUP OF THE DAY 9

Seasonal selection that changes daily

GREEK SALAD 14

Heirloom tomatoes, cucumbers, red onions, Kalamata olives, feta

CAESAR SALAD 13

Baby romaine, croutons, parmesan, anchovies, traditional dressing

ROASTED APPLE SALAD 16

Roasted apples, maple bacon, marcona almonds, stilton cheese, baby cress, cider vinaigrette

WINTER SALAD 18

Red endives, golden beets, boozy cranberries, walnuts, snipped chives, shaved dry jack, blood orange vinaigrette

BAKED RICOTTA 15

Honey, toasted almond, shallot jam, grilled baguette

SIGARA BOREGI 14

Crispy phyllo-wrapped marinated feta, apricot chutney, pistachio dust

ZUCCHINI KEFTEDES 14

Lentil tabbouleh, tzatziki

MUSSELS CIUPPIN 18

PEI mussels, aromatic broth, toasted buttered bread

FOIE GRAS 27

Seared, brandy poached apples, brioche, cherry-walnut syrup

"Kali Orexi"



ENTREES

WILD GAME

market price

A unique offering that changes daily

LAMB RACK 52

Wood oven roasted, charred eggplant puree, roasted artichokes, pine nuts, tomato, salsa verde

FILET MIGNON 58

8 oz filet, smoked blue cheese hasselbacken potato, wild mushroom chasseur, asparagus

OLIVE OIL BRAISED CHICKEN 26

Roasted tomato, olives, balsamic red onions, natural jus, herbs, grilled baguette

SEA BASS 38

Pan roasted, chorizo chowder, torn kale, pea tendril salad

SCALLOPS 28

Seared, served over crispy phyllo, green lentils, garlic butter, dill

PAPPARDELLE 36

Prawns, pine nuts, shaved pecorino, creamy tomato vermouth

GNOCCHI GRATINEE 24

Grilled chicken, artichokes, lemon mascarpone, parmesan crust

"Kali Orexi"

COTE DE BOEUF FOR TWO 90

(Limited daily availability, pre-orders recommended)

*32 oz bone in prime ribeye, roasted garlic bulb, grilled bread,
marrow bones, root vegetable gratin, shiraz peppercorn sauce*

"Kali Orexi"