

STARTERS

SOUP DU JOUR

CRAFTED WITH LOCAL INGREDIENTS \$15

FRESH HOUSEMADE BUNS (4)

HONEY BUTTER FROM OUR OWN BEE HIVES \$12

CRISPY BRUSSELS SPROUTS

SMOKED BACON, CARAMELIZED ONIONS, POMEGRANATE MOLASSES \$16

FALL HARVEST SALAD

PICKLED FENNEL, GALA APPLE, RADISH, FRISEE, SPINACH, PECANS, HONEY CINNAMON VINAIGRETTE \$19

CLASSIC CAESAR

CRISP ROMAINE, WHITE ANCHOVIES, PARMESAN, BRIOCHE CROUTONS \$18

SHRIMP COCKTAIL (6)

LARGE POACHED SHRIMP, COCKTAIL SAUCE, LEMON \$21

TRUFFLE FRIES

PARMESAN, PARSLEY, TRUFFLE OIL, GREEN GODDESS \$17

PASTA

HOUSEMADE BUCATINI

LUMP CRAB, GREMOLATA, CALABRIAN CHILI, LEMON \$28

HOUSEMADE PAPPARDELLE

STONE CREEK RANCH WAGYU BOLOGNESE, SAN MARZANO TOMATOES, BASIL \$31

MAINS

AVOCADO TOAST*

GRAIN BREAD, SMASHED AVOCADO, LEMON, PINE NUTS, (2) EGGS OVER EASY \$28

OMELETTE

BACON, SHALLOT, CHIVES, HERBS, BOURSIN, HOME FRIES \$26

DUCK MADAME*

GRUYÈRE, DUCK CONFIT, BÉCHAMEL, (1) EGG OVER EASY \$30

FRENCH TOAST

BRIOCHE, CINNAMON, VERMONT MAPLE, BLUEBERRY WHIPPED CREAM \$24

SMOKED SALMON

WAFFLE, LEMON, SCALLION, CRÈME FRAÎCHE, CAPERS, "EVERYTHING BAGEL" SEASONING \$29

LOBSTER BUN

POTATO BUN, LETTUCE, TOMATO, HERB AIOLI, OLD BAY FRIES \$47

RHI SMASH BURGER

40z PRIME BURGER, AGED CHEDDAR, LETTUCE, TOMATO, CARAMELIZED ONION, RAM AIOLI, FRIES \$20

ADD A PATTY +\$6