

DINNER MENU

FALL 2023

FROM THE GARDEN

Add to any Salad: Roasted Organic Chicken 9 | Flaked House-Smoked Salmon 9
Chilled Shrimp 13 | 8 oz. Filet of Sirloin 13 | Seared Ahi Tuna 13

YOUNG LETTUCES (V/GF) 14

Toasted Almonds, Shaved Manchego, Sherry Vinaigrette

CLASSIC CAESAR SALAD (NF) 14

Romaine Hearts, Focaccia Croutons, Classic Creamy Caesar Dressing, White Anchovy, Parmesan Cheese, Fresh Cracked Black Pepper

SALMON AND GRAINS (NF/GF) 24

Flaked House Smoked Salmon, Arugula, Crispy Leeks, Red Quinoa, Farro, Aged Feta, Roasted Artichoke Hearts, Red Onion Caper Vinaigrette

APPLE TRUFFLE SALAD 16

Shaved New York Apples, Frisse, Mache, Candied Walnuts, Cranberries, Bleu Cheese, Apple Truffle Vinaigrette

CHEF CRAFTED PLATES

WILD MUSHROOM RAVIOLI (V) 30

House-Made Ravioli, Browned Butter, Tomato Confit, Pine Nuts, Pecorino Romano, Micro Basil

GARDEN VEGETABLE GRATIN (V/GF) 27

Vegetable Lasagna, Mozzarella, Basil Pesto, San Marzano Sauce

WILD GAME BOLOGNESE 34

Elk, Venison, Bison, and Spicy Italian Pork Sausage, Rigatoni, Basil, Ricotta Salata

BRAISED SHORT RIB 56

Ricotta Gnocchi, Butternut Squash, Creamed Spinach, Crispy Onion, Tarragon Jus

PAN-SEARED SALMON 38

Sustainable Faroe Island Salmon, Artichokes, Tomatoes, Caperberry, Wild Mushrooms, Fingerling Potatoes, Beurre Blanc, Crispy Leeks

SEARED SEA SCALLOPS (GF) 50

Parmesan Risotto, Roasted Carrots, Lemon Basil Pesto

POULET SAUTÉ ALICE (NF) 34

Organic Free-Range Chicken, Flat #12 Mushrooms, Bacon Wrapped Asparagus, Cognac Cream

ROASTED BONE-IN PREMIUM PORK CHOP (GF/NF) 46

Sweet Potato, Brussels Sprouts, Bacon Hash, Sunny-Side Egg, Blackberry Demi-Glace

VADOUVAN CAULIFLOWER STEAK (VEGAN) 30

Blistered Grapes, Grilled Shishito, Heirloom Carrots, Toasted Almonds, Vadouvan, Coconut Cream

8 OZ. BLACK ANGUS FILET MIGNON (GF/NF) 58

Whipped Yukon Gold Potatoes, Market Vegetables, Red Wine Demi-Glace

14 OZ. PRIME NY STRIP (GF/NF) 62

Roasted Fingerling Potatoes, Haricot Verts, Heirloom Carrots, Cognac and Cream Peppercorn Sauce

Add to any Steak:

Stone Oven Roasted Lobster Tail (GF) 36 | Colossal Shrimp (GF) 13 | Jumbo Scallops (GF) 17

SIDES AND SHAREABLES

Add to any item for \$8

WHIPPED YUKON GOLD POTATOES (V/GF/NF)

ROASTED FINGERLING POTATOES (V/GF/NF)

ROASTED BRUSSELS SPROUTS

PARMESAN RISOTTO

CREAMED SPINACH

HERICOT VERTS ALMONDINE

LEMON BUTTER ASPARAGUS

STARTERS

ARTISAN BREADS & SPREADS 10

Chef Crafted Artisanal Breadbasket with Seasonal Spreads and Herb Olive Oil

JOCKO'S GRAND SEAFOOD TOWER (GF/NF)

SERVES TWO 52 / SERVES FOUR 90

A Towering Assortment of Colossal Shrimp, Oysters, Jonah Crab Claw and Lobster Tails. Served on Ice with Mignonette and Cocktail Sauce

CHARCUTERIE 34

Chef's Daily Crafted Selection of Locally Produced Cured Meats and Artisan Cheese, with Seasonal Accompaniments and House-Made Breads

BURRATA CAPRESE 18

Heirloom Tomatoes, Burrata, Aged Balsamic, Pistachio Pesto, Wild Arugula, Basil Oil, Fresh Cracked Black Pepper

LAMB RIBS (GF/NF/LF) 22

Appalachian Craft Root Beer BBQ

CRISPY MAPLE LEAF FARMS

DUCK WINGS (NF) 20

Hibiscus Orange Honey Glaze, Buttermilk, Chive Dipping Sauce

AHI TUNA TACOS (NF) 22

Ahi Tuna Tartare, Spicy Aioli, Avocado Lime Mousse, and Sweet Soy

TRUFFLE TOTS (GF) 16

Truffle Aioli, Parmesan

FRITTO MISTO (GF/NF/LF) 20

Crispy Calamari, Artichokes, Olives, Spanish Paprika, Aioli

OYSTERS (GF/NF/LF)

Chilled with Classic Sauces 6/\$19 | 12/\$36 or Rockefeller 26

MIXED OLIVES (V/GF/NF/LF) 12

Kalamata, Picholine, Castelvetro

EDAMAME (V/GF/NF/LF) 12

Garlic, Chili Flakes, Sea Salt

INDULGENCES

WARM BREAD PUDDING 11

Served with Frank and Dolly's Vanilla Ice Cream

VANILLA BEAN CRÈME BRÛLÉE (GF) 10

Traditional Vanilla

WARM SEASONAL FRUIT CRUMBLE (GF) 11

Streusel Topping, Frank and Dolly's Vanilla Ice Cream

LAYERED CHOCOLATE CAKE 14

Raspberry Coulis, Fresh Berries, Whipped Cream

FRANK & DOLLY'S ICE CREAM (GF) 7

Chocolate, Vanilla, or Chef's Daily Crafted Gelato

WARM BROWNIE A LA MODE 12

With Chocolate Sauce

FRANK & DOLLY'S WAFFLE SUNDAE 14

Praline Caramel Gelato, Seasonal Fruit Preserves

We ask that you do not separate checks more than 2 per table. Gratuity of 18% will be added to parties of 6 or larger.

V = Vegetarian | GF = Gluten-Free | NF = Nut-Free | LF = Lactose-Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.