



# DINNER

fresh and house-made daily

**Thurs-Sat: 5PM-8ish**

## soup + salad

soup of the day

ask server for options

6

garden of eden salad

dressed local greens, cucumber, tomato, toasted croutons, and apples with champagne ginger vinaigrette

9

caesar salad

crisp romaine, dressed with caesar and topped with toasted croutons and parmesan crisp

8

## small plates

mediterranean bake  
with goat cheese

roasted tomatoes, zucchini, onion, cauliflower, garlic, and kalamata olives, olive oil, and goat cheese, served with crusty bread

9

steamed mussels

prince edward island mussels and little neck clams in a rich seafood and smoked clam broth finished with bacon lardons, tomato, white wine, and fresh herbs, served with housemade focaccia†

10

vegetable platter

a platter of seasonal vegetables prepared three ways: grilled and dressed, pickled, and a mediterranean bake

12

the daily dip

marmalade, tapenade, or chutney, made fresh daily, served with bread

6

tuna avocado crostini

lime-avocado mash on toasted crostini with sushi-grade tuna, served with housemade citrus vinaigrette dressed micro greens

12

## entrees

shrimp and grits

stoneground arkansas grits with smoked gouda, finished with bacon lardons, grilled shrimp, demi-glace, and fresh herbs

18

hawaiian sea bass \*

6 oz. of pan-seared hawaiian sea bass, sweet carrot puree, mushroom risotto and beurre blanc

29

chicken provencal

frenched chicken breast, sous vide and seared, served with provencal roasted carrots, garlic mashed potatoes

22

rack of lamb \*

frenched, grilled australian rack of lamb, braised collard greens, and sweet carrot puree with demi-glace

30

filet mignon and shrimp

6 oz. of filet mignon and grilled shrimp, served with bordelaise syrup, roasted rosemary potatoes, and glazed carrots

34

pasta bolognese

ragu of braised beef, pork, and tomato, served with housemade tagliatelle and topped with shaved parmesan

20

pork chop \*

pan-seared pork chop served with caramelized apple chutney, roasted rosemary potatoes, and seasonal vegetables, served with rosemary thyme butter

24

risotto aux champignons

slow-cooked creamy risotto with wild mushrooms (vegan) add chicken for \$6, add shrimp for \$6

18

hale burger \*

1/2lb. black angus beef with lettuce, tomato, red onion, and pickle or a brioche roll, served with steak fries

12

lamb burger \*

ground lamb with mint pesto, lettuce, and tomato on a brioche roll, served with steak fries

14

V - Vegan

† - Make it Gluten-Free with Socca for \$3

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS