

113 Main Street



Dinner MENU

OPEN HOURS:
Lunch 11-3
Dinner 4-9

STARTERS

House Made Focaccia Bread \$7

House made rosemary garlic focaccia bread served with balsamic vinegar, oil and dehydrated garlic crumbs

Roasted Brussel Sprouts \$12

Oven roasted Brussel Sprouts tossed with Bacon, Goat Cheese, dehydrated caramelized onions and Balsamic reduction

Burrata \$14

Orange-pesto, Prosciutto, Walnuts and a Balsamic drizzle over a bed of locally grown Arugula. Served with Toast Points

Beef Tartar \$19

4oz fine chopped RR Ranch black Angus Beef Tenderloin mixed with Garlic, Shallots, Dijon mustard, fresh Thyme, Worcestershire, topped with Soy cured Egg Yolk. Served with Toast Points

Charcuterie Board \$24

Chef's choice house made jam, three assorted meats, three assorted cheeses, castelvetrano olives, confit garlic and seasonal fruits. Served with water crackers

Chicken Satay \$10

Skewered Grilled Chicken served over dressed Arugula with a choice of Chimichurri or Thai Peanut sauce

Shrimp Satay \$12

Skewered Argentine Red Shrimp served over dressed Arugula with a choice of Chimichurri or Thai Peanut sauce

Steak Satay \$14

NY Strip, served over dressed Arugula with a choice of Chimichurri or Thai Peanut Sauces

CHEF'S SPECIALS

Filet Mignon (GF) \$44.00

RR Ranch Black Angus 6oz Filet Mignon served with Sweet Potato Puree and Crispy Carrots. Finished with Arbol Chile-Garlic Oil

Citrus Pesto Gnocchi With Chilean Seabass \$36.00

Fresh house made gnocchi and yellow squash with an orange citrus pesto sauce. Served with fresh wild caught Chilean Seabass

Potato Crusted Steelhead (GF) \$29.00

Potato crusted Steelhead served over Butternut Squash Risotto Topped with Buttery Caramelized Leeks

Thai Peanut Roasted Half Chicken (GF) \$21.00

Oven Roasted Half Chicken with Thai Peanut Glaze. Served with Sweet and Spicy Cucumber Salad over Jasmine Rice.

113 Brisket Burger \$18.75

8oz Brisket Chuck Patty with house Tomato Chutney and Aioli served with Arugula, Onion, Applewood Smoked Bacon and Face Rock Aged White Cheddar. Served with Tim's Chips or Caesar Salad

Duck Ragù \$18.00

Homemade Tagliatelle Pasta with slow cooked Citrus-Juniper Duck leg meat in house Tomato Sauce topped with shaved Parmesan

Roasted Autumn Vegetables (GF & V) \$14.00

Roasted seasonal Vegetables with Honey Miso Glaze

Salads

Beet Salad (GF & V) \$14

Roasted Beets tossed in Orange-Balsamic Vinaigrette served over Locally grown Arugula topped with Cilantro, Orange Zest, and Walnuts

Pistachio Crusted Chicken Salad \$19

Mixed Local Greens tossed with Serrano-Honey Vinaigrette Dressing, Cherry Goat Cheese and Prosciutto

Pear Salad (GF) \$14

Mixed Local greens, fresh pears, dehydrated caramelized onions and candied pecans topped with cherry infused Goat Cheese in a roasted Shallot Vinaigrette

Orange Fennel Salad (GF) \$13

Mixed Local Greens, shaved fennel shallots, Kalamata Olives, Parmesan and Orange Citronette

Calabrian Caesar \$12

A slightly spicy take on a classic made with imported Italian Calabrian peppers and house made croutons

Traditional Caesar \$11

Classic Caesar with house made croutons and parmesan cheese

Add protein to your salad!

Shrimp- \$12
Steak- \$14
Chicken- \$10

Desserts

Gelato \$10.00

2 scoops of delicious rotating gelato. Ask your server about the newest flavor!

Apple Bread Pudding \$10.00

House made sugar and cinnamon classic Bread Pudding with Whiskey Creme Anglaise



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