

Scratch

G O U R M E T K I T C H E N

SHAREABLES

- BRUSCHETTA - 18** Roasted Tomatoes, Goat Cheese, Garlic, Basil, EVOO, Toasted Baguette, & Balsamic Reduction *vg*
- CANDIED BACON DATES- 16** Candied Bacon, Medjool Dates, Whipped Goat Cheese, Raspberry Coulis *gf*
- IMPORTED CHEESE & FRUIT - 17** Three Cheeses from across the World, Grapes, Strawberries, Fig Preserve, Flatbread Crackers *vg*
- CRAB & SHRIMP WONTON DIP - 22** Chili Crunch, Wonton & Cucumber Chips, Sesame, Soy, Ginger Sauce
- CHARCUTERIE BOARD - 25** Olives, Chef's Selection of Meats and Cheese, Crostini, Cracker, Mustarda (feeds 2-4)

SMALL PLATES

- PANZELLA SALAD - 13** Heirloom Tomato, French Bread, Balsamic, Basil, EVOO, Burrata *vg*
- CAESAR SALAD - 9** Romaine, Croutons, Red Onion, Parmesan Crisp, Garlic Croutons *vg*
- SALMON CRUDO - 12** Cucumber Lemongrass Broth, Chili Oil, Radish, Micro Cilantro, Yuzu Fluid Gel *gf*
- JAMON WRAPPED WATERMELON - 13** House Made Limoncello, Compressed Watermelon, Peaches, Fresh Basil, Crispy Jamon *gf,df*
- CRISPY BRUSSELS AGRODOLCE - 12** Local Brussel Sprouts, Caramelized Onion, Bacon Lardons *gf,df*
- CHEF SPECIAL SELECTION** *Changes Daily, please ask your server for details.*

MAIN COURSES

- PESTO SALMON - 35** "Tomato Cucumber Salad" Marinaded Fennel, Red Onion, Heirloom Tomato, Crispy Carrots, Goat Cheese Farro Cake
- ROASTED CHICKEN BREAST - 34** Garlic Cream Sauce, Crispy Arancini Cake, Heirloom Tomato, Crispy Carrots
- DUCK BREAST - 38** Cherry Mustarda, Celeriac Puree, Baby Carrots, Parsnip, Fried Carrot Strings *gf*
- STEAK OSCAR - 52** 6oz CAB Beef Tenderloin Filet, Maryland Blue Crab, Bearnaise, Asparagus, Potato Fondant *gf*
- STEAK AU PAVE - 46** Certified Angus Tenderloin, Crispy Potato Pave, Asparagus, Garlic Creme, Demi Glace *gf*
- SEARED CHILEAN SEA BASS - 52** Sticky Rice Cake, Dashi Broth, Carrots, Jalapenos, Green Beans, Radish, Cilantro *df*
- PAN SEARED SEA SCALLOPS - 45** Reggiano Risotto, Braised Fennel, Spinach, Tomatoes, Crispy Prosciutto, Basil Pesto *gf*
- RAVIOLI PROVENCAL - 26** Bruschetta, Asparagus, Shallot, Garlic,, Fennel Puree, Parmesan *vg*

gf - gluten free ● df - dairy free ● vg - vegetarian

OWNERS

TYLER & MONICA MORRISON

EXECUTIVE CHEF

TAYLOR HINDMAN

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