

EVENING

Appetizers

Crab Cake Potato Skins 14

Red skin Potatoes stuffed with Blue Crab Topped with Smoked Gouda and served with Black Garlic Crème Fraiche

Bang Bang Shrimp Tacos 14

Avocado Salsa, Sweet Chili Aioli, Sweet Pepper Slaw in a soft tortilla shell

Avocado and Sweet Potato Fries 12

Panko Crusted Avocado Wedges and Sweet Potato Fries with Honey Chipotle Dip

Grilled and Fried Calamari 14

with Sriracha Ponzu and Roast Garlic Dip

Charcuterie and Fromage 14

Cured Meats, Cheeses, in House Pickles, Fresh and Dried Fruit

Short Rib Ravioli 15

In House Ravioli stuffed with BBQ Braised Short Ribs, Truffle Cream and Romano Basil Foam

Salads & Soup

Soup Du Jour 8

Ask about today's selection

Harvest Salad 12

Caramelized Apples, Roasted Pepper Squash, Pumpkin Seeds, Beets, Fried Brie, Heritage Greens with a Apple Cider Reduction
Add chicken or a shrimp skewer 6

Wild Mushroom Salad 14

Warm Mushrooms, Goat Cheese Crumble, Roast Cipollini, Baby Kale and Spinach with a White Balsamic Vinaigrette - GF
Add chicken or a shrimp skewer 6

Caesar Salad 12

DBL Smoked Bacon, Garlic Dressing, Focaccia Croutons and Asiago
Add chicken or a shrimp skewer 6

Mains

Chicken Supreme 26

Stuffed with Goat cheese, Baby Kale and Pumpkin Spice Butter
Served with Potato or Risotto of the day - GF

Steak and Frites 32

12oz Aged Striploin, with a Roast Garlic Crust and served with Truffle Romano Frites - GF
Add Stilton 6

The Rawley Burger Tower 18

8oz Ground Striploin Layered with DBL Smoked Bacon, Panko Onion Rings, Smoked Apple Wood Cheddar and served with Truffle Romano Frites

Chestnut Gnocchi 26

made with Chestnut Flour, Candied Chestnuts, Smoked Winter Vegetable Hash

Veal Osso Bucco 26

with Tomato and Vegetable Ragout, served with Cipollini Risotto

Rack of Lamb 36

Topped with Mint Pesto and served and Cranberry Coulis
Served with Potato or Risotto of the day - GF

Seafood Paella 26

Black Tiger Shrimp, Chicken, Calamari and Chorizo Sausage and Scallops with Smoked Tomato Saffron

Duck Leg Confit 28

with Mushroom Duxelle and served with Peppercorn Dijon Jus
Served with Potato or Risotto of the day

Rainbow Trout 26

Almond Crusted with Sweet Sriracha Emulsion and served with Beet Quinoa.

