



for the table

GOAT CHEESE FONDUE v 11
warm goat cheese dip, herbed pita

HEIRLOOM SQUASH + BURRATA G/V 14
pumpkin seed pesto, pomegranate balsamic

***TRUFFLE EGG TOAST v 13**
fontina, gruyère, coddled egg yolk, truffle oil, spinach, asparagus

GUACAMOLE G/V 09
avocados, jalapeños, onions, tomatoes, cilantro, warm tortilla chips

CHEF'S CALAMARI 11
crispy calamari and peppers, warm bread

CRISPY BRIE v 12
panko breaded brie, raspberry basil jam

CRISPY BRUSSELS + CAULIFLOWER G 11
bacon, red onion, lemon, parmesan

CHORIZO STUFFED DATES G 12
wrapped in smoked bacon, piquillo pepper sauce

POLENTA FRIES v 07
crispy parmesan polenta, garlic aioli, spicy tomato sauce

***STEAK SALAD G 19**
arugula, crispy potatoes, mushrooms, béarnaise vinaigrette

WRIGHTWOOD SALAD 14
pulled chicken, citrus vinaigrette, tomatoes, raisins, avocado, goat cheese, corn, scallions, red peppers, almonds, cornbread croutons

BRUSSELS SPROUT SALAD G 12
bacon, almonds, tomatoes, blueberries, zamorano cheese, lemon vinaigrette

GRAIN SALAD v 13
creamy oregano dressing, baby kale, kalamata olives, cucumbers, red onion, grape tomato, feta cheese

paninis

served with choice of side or farmers market salad

ITALIANO 14
prosciutto, sweet soppressata, capicola, tomato, arugula, roasted red pepper

VEGGIE v 12
cucumber, roasted mushrooms, peppers, fontina, avocado, chipotle mayo

D.O.C. CUBAN 12
ham, carnitas, dill pickle, swiss cheese, mayo, yellow mustard

THE GREATEST GRILLED CHEESE v 12
new york cheddar, gruyère, fontina
cream of tomato soup \$3

flatbreads

BURRATA v 12
tomato, garlic, basil

BUTTERNUT SQUASH 14
goat cheese, prosciutto, pomegranate, spiced honey

BRIE + APPLE v 12
brie, fontina, apricot merlot jam
add prosciutto for \$3

BRUSSELS SPROUT 12
brussels sprouts, lemon vinaigrette, bacon, garlic cream, caramelized onions, fontina cheese

entrées

POLENTA + RAGÙ G 17
creamy corn polenta, slow braised-pork, grated parmigiano-reggiano

TONY B'S RIGATONI 16
rigatoni gigante pasta, sausage, peas, tomato cream sauce

ROASTED HALF CHICKEN G 18
confit potatoes, chimichurri

MARYLAND-STYLE CRAB CAKES 26
jumbo lump meat, creole dipping sauce, french fries

***BISTRO BURGER 14**
fresh ground chuck, caramelized onions, smokehouse bacon, white cheddar, pretzel roll

SALMON 22
israeli cous cous, cucumbers, olives, grape tomatoes, avocado, lemon, basil, aged balsamic

***LONG ISLAND STEAK G 24**
peppercorn rub, burnt orange & mushroom reduction, frites, asparagus

SIGNATURE SLIDERS
each served with 3 mini sandwiches, add a side or a farmers market salad for \$3

Carolina Pork | cilantro coleslaw 09

***Filet Trio | blue cheese, caramelized onions 16**

Salmon | lemon aioli, tomato, bacon, arugula 17

Combo Plate | select 3 from the choices above 17

sides

Olive Oil Mashed Potatoes G/V 04

Sautéed Spinach G/V 04

French Fries G/V 04

Roasted Asparagus G/V 05

Applewood Bacon Potato Cakes 05

Cilantro Coleslaw G/V 04

G = GLUTEN SENSITIVE | V = VEGETARIAN

**These items are made to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

the butchers plate

our infamous selection of artisan meats, cheeses and signature bruschetta

— SMALL —
BUTCHERS PLATTER
select 4 items from below
16

— LARGE —
BUTCHERS PLATTER
select 8 items from below
28

CHEESE

served with housemade jam and crispy lavosh

YARRA VALLEY MARINATED FETA 04

cow | creamy cow feta with fresh herbs, garlic and sea salt

BRIE 04

cow, france | soft and creamy with full, mellow flavor and a rich aroma

KICKAPOO 04

cow, illinois | semi-hard cheese made from raw milk with a buttery and sharp finish

GRUMPY GOAT 04

goat, wisconsin | bold, semi-hard, but still creamy, cellar-aged over 1 year for a robust flavor

RED ROCK 05

cow, wisconsin | sharp cave-aged cheddar with blue veins that give the cheese an earthy note

BARELY BUZZED 05

cow, new jersey | espresso and lavender hand-rubbed cheese with subtle notes of butterscotch and caramel

HERKIMER WHITE CHEDDAR 04

cow, new york | sharp cheddar with a straw colored interior, firm but slightly crumbly

VERMILION RIVER 05

cow, illinois | firm and tangy with gentle notes of bleu

SAINTE-ANDRÉ 05

cow, france | velvety, soft and smooth, pale butter yellow in color with rich flavors and hints of mushroom and almond

COMTÉ GRUYÈRE 04

cow, france | cave-aged swiss, nutty in flavor with a toffee-like aftertaste

OLD AMSTERDAM 06

cow, holland | sweet in flavor with caramel and toasty notes and a long, balanced finish

HOOK'S 5 YEAR AGED CHEDDAR 05

cow, wisconsin | rich, complex, creamy, smooth, a pleasing tang and a touch of bite

IBERICO ENTREPINARES 05

goat - sheep - cow, spain | 4 month aged 3 milk cheese, balanced and nutty with a hint of acidity

CREAMY ZAMORANO 04

sheep, spain | firm, 12 month aged, very creamy, sweet, savory, with a hint of piquancy

BRUSCHETTA 04 each

warm toasted bread with one of the following toppings

BRIE + APPLE WITH JAM

creamy brie, granny smith apples, almonds, apricot merlot jam

RICOTTA PISTACHIO

fresh ricotta, toasted pistachios, honey glaze

AVOCADO + CRISPY BACON

avocado spread, crispy bacon, green and piquillo peppers, shaved zamorano cheese

LUMP CRAB +02

lump crab, artichoke, lemon, aioli

MILANO + PEPPER

fresh sliced creminelli milano, roasted red peppers

TOMATO MOZZARELLA

sun-dried tomatoes, fresh mozzarella, basil, olive oil

CURED MEATS

our meats are sliced thin with a hand crank berkel slicer and served with warm peasant bread

PÂTÉ FORESTIER 05

pork + chicken, new york | blended with mushrooms, served with dijon mustard

SOPPRESSATA 03

pork, italy | pork salami with paprika and red pepper

PROSCIUTTO DI PARMA 06

pork, italy | salt cured pork shoulder from the parma region

CREMINELLI MILANO 05

pork, utah | mild, tart, peppery, large format salumi with a fine texture

HOUSE-CURED SALMON 04

atlantic | salt-cured with orange, dill, sugar and champagne

PORCINI SALAMI 05

pork, brooklyn, new york | pork sausage, naturally air-dried, made from a time honored recipe from the mountains of france, the inclusion of porcini mushroom makes this cured sausage a must have for any mushroom lover

NUESKE'S SMOKED DUCK BREAST 05

wisconsin | applewood smoked duck breast, slightly sweet

CHORIZO CANTIMPALO 05

pork, spain | coarse ground pork sausage from the city of salamanca, flavored with pimentón and garlic

CREMINELLI CAPICOLA 05

pork, utah | cooked pork shoulder dry rubbed with the flavors of the piedmont region: clove, juniper and rosemary

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Bachelorette Party, Rehearsal Dinner, Wedding Shower, Baby Shower, etc.

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For more information contact **Mindy Shafer** at 773.480.3708 or mindy@4srg.com