

COCKTAILS & CARAFES

- BLOODY MARY** 5  
Bold spices, Vodka, rosemary
- WHITE SANGRIA** 5  
Sauvignon Blanc, St-Germain, Tuaca
- RED SANGRIA** 5  
Pinot Noir, Brandy, fruit juices
- BREAKFAST MARTINI** 5  
Vodka, orange marmalade, fresh citrus
- MIMOSA** 5  
Fresh squeezed orange juice, Prosecco
- BELLINI** 5  
Fresh peach, Prosecco
- CARAFES TO SHARE** 15  
**MIMOSA or BELLINI**

STARTERS & SOUPS

- STEAK ROLLS\*** 10  
Chimichurri sauce, spicy ranch
- SPINACH DIP** 11  
Reggiano cheese, local tortilla chips
- DEVILED EGGS** 9  
Sugar-cured bacon, homemade pickle relish
- WHISKEY SHRIMP ON COUNTRY TOAST** 15  
Dijon beurre blanc sauce
- NEW ENGLAND LOBSTER BISQUE** 8 / 10  
Sherry garnish. Cup / Bowl
- FRENCH ONION SOUP** 8

SALADS

- CLASSIC CAESAR, BABY KALE OR HOUSE SALAD** 9  
Add chicken \$6, Add salmon \$9
- CUMBERLAND SALAD** 14  
Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch
- ASIAN AHI TUNA SALAD** 19  
Seared rare, artisan greens, avocado, mango, Asian vinaigrette

- VINE-RIPENED TOMATO SALAD** 10  
Basil, herb vinaigrette, fresh mozzarella
- STEAK SALAD\*** 19  
Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette
- THAI GRILLED CHICKEN SALAD** 14  
Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce

BRUNCH

- AVOCADO TOAST** 16  
Fresh, smashed Haas avocado, Extra Virgin Olive Oil, thick-cut, whole-grain toast. Topped with two poached eggs
- FRENCH TOAST ANNA** 13  
Powdered sugar, Vermont maple syrup and thick-cut, applewood smoked bacon
- FAMOUS STEAK & BISCUITS\*** 16  
Our signature specialty. Seared tenderloin on homemade biscuits. Served with parmesan fries
- EGGS BENEDICT\*** 12
- STEAK BENEDICT\*** 15
- AVOCADO AND TOMATO BENEDICT\*** 12  
English muffins, poached eggs and Hollandaise sauce. Served with country potatoes
- WILD MUSHROOM OMELETTE** 12  
Spinach, mushrooms and Gruyère cheese

- BLUE RIDGE QUICHE** 13  
A savory custard of applewood smoked bacon, Gouda cheese and spinach. Served with a kale salad
- CROQUE MADAME** 13  
Gruyère cheese, smoked ham with a sunny side up egg
- WAFFLES WITH BLACK CHERRY SAUCE** 14  
Whipped cream, powdered sugar, Vermont maple syrup and thick-cut, applewood-smoked bacon
- FILET AND EGGS\*** 19  
Roasted tenderloin, sunny side up eggs, hollandaise sauce and country potatoes
- HOT CHICKEN BISCUITS** 15  
Our version of a Nashville favorite on homemade Southern biscuits. With parmesan fries
- CHICKEN AND WAFFLES** 16  
Your choice of classic seasoning or Nashville Hot. Served with thick-cut, applewood-smoked bacon

ENTRÉES

- CRISPY CHICKEN SANDWICH** 14  
Gruyère, arugula, tomato, lemon aioli
- STEAKHOUSE BURGER\*** 14  
Gruyère, caramelized onions, Thousand Island dressing
- STACKED CHEESEBURGER\*** 13  
Two seared patties, pickles, onion and cheese
- FRENCH DIP\*** 18  
Thinly sliced, toasted baguette with horseradish
- WILD MUSHROOM MEATLOAF** 19  
Madeira sauce, garlic whipped potatoes and broccoli
- VEGGIE BURGER** 12  
Served all the way with Monterey Jack

- COFFEE-CURED FILET MIGNON\*** 34  
Cured in our special blend - 10 oz.
- FILETS\*** 30 / 34  
Petite cut / Regular cut
- PRIME RIB OF BEEF\*** 22  
Aged and slow roasted - 10 oz.
- PAN-ROASTED COLD WATER SALMON\*** 21  
Garlic whipped potatoes and broccoli
- BISTRO CHICKEN** 19  
Panko-crusted, parmesan cheese and lemon caper sauce with garlic whipped potatoes and broccoli

Other steaks are available. Please ask your server.

SIDES ALL 6

Broccoli - Country Potatoes - Creamed Spinach - Garlic Whipped Potatoes - One Pound Baked Potato  
Parmesan Fries - Smoked Gouda Mac & Cheese - Seasonal Vegetable - Sautéed Asparagus

*\*These items may be cooked to order. Consuming undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*