



SMALL PLATES

WHIPPED RICOTTA (*GF) BARTLETT PEAR WHIPPED RICOTTA, TOASTED PISTACHIO POWDER, WILDFLOWER HONEY, GRILLED SOURDOUGH BREAD	10
SAUTÉED CALAMARI (*GF) BREADCRUMBS, TOASTED GARLIC, ITALIAN PARSLEY, AND FRESH LEMON	14
BAKED CLAMS OREGANATA STUFFED WITH LEMON BUTTER OREGANO BREADCRUMBS AND BAKED	12
BRISKET FRITTERS 18 HOUR SMOKED BRISKET FRITTERS, BOURBON BACON AND RED ONION JAM	12
LUMP CRAB CAKE SWEET LUMP CRAB CAKE WITH HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	16
SEASONAL BAKED BRIE BLACK MISSION FIGS AND BRIE CHEESE WRAPPED IN PUFFED PASTRY AND BAKED UNTIL GOLDEN BROWN FINISHED WITH CARAMELIZED PERSIMMON HONEY COMPOTE AND SERVED WITH CROSTINI	16
CRAB AND AVOCADO TOAST SWEET LUMP CRAB TOSSED WITH OLIVE OIL, MINT AND SEA SALT ON TOASTED BRIOCHE WITH AVOCADO MOUSSE. FINISHED WITH TOMATO RELISH.	18

À LA CARTE

LINGUINE WITH MARINARA OR GARLIC AND OIL	12
LINGUINE WITH HOT PEPPER SCAMPI OR SPINACH WITH GARLIC AND OLIVE OIL	14
SAUTÉED SPINACH, GARLIC AND CHILI FLAKES	8

SOUPS & SALADS

FRENCH ONION SOUP SAVORY BROTH, CARAMELIZED ONIONS, HOUSE MADE CROUTONS WITH MELTED SWISS AND PROVOLONE CHEESE	9
SOUP DU JOUR CHEF'S DAILY PREPARATION	*MP
BEAUMONT CAESAR SALAD CRISP ROMAINE HEARTS, SHAVED PARMESAN CHEESE, HOUSE MADE CROUTONS, CRACKED BLACK PEPPER, CAESAR DRESSING	6 / 14
SEASON HARVEST SALAD BABY KALE, ROASTED BUTTERNUT SQUASH AND HONEYCRISP APPLES, CANDIED PECANS, CRUMBLED BLEU CHEESE, POMEGRANATE SEEDS, BARTLETT PEAR WHITE BALSAMIC VINAIGRETTE	7 / 15
HOUSE SALAD SPRING MIXED GREENS, GRAPE TOMATOES, RED ONION AND CUCUMBER *COMPLIMENTARY WITH ENTREE	/ 10
DRESSINGS HOUSE MADE LEMON HERB VINAIGRETTE, BALSAMIC VINAIGRETTE, CREAMY BLEU CHEESE, BUTTERMILK RANCH ADD BLEU CHEESE CRUMBLES 1.50	
SALAD ENHANCEMENTS GRILLED CHICKEN 10 / GRILLED SHRIMP 14	

SANDWICHES

BEAUMONT BURGER (*GF) 8OZ WAGYU BEEF PATTY, PROVOLONE CHEESE, CONFIT MUSHROOMS AND ONIONS, BLACK GARLIC AIOLI, TOASTED BRIOCHE BUN. SERVED WITH FRIES	18
18 HOUR SMOKED BRISKET SANDWICH (*GF) COOPER CHEESE, CARAMELIZED ONIONS, BOURBON BBQ AIOLI TOASTED BRIOCHE BUN. SERVED WITH FRIES	

A 3% TRANSACTION FEE WILL BE APPLIED ON CREDIT CARD PAYMENTS
PARTIES OF 6 OR MORE MAY BE SUBJECT TO 20% GRATUITY ADDED TO YOUR FINAL BILL

ENTREES ARE SERVED WITH A COMPLIMENTARY HOUSE SALAD WITH YOUR CHOICE OF DRESSING. SELECT ENTREES COME WITH THE VEGETABLE DU JOUR AND A CHOICE OF STARCH (RICE DU JOUR, POTATO DU JOUR OR SEASONED FRIES)

STEAKS AND MEATS

FILET MIGNON (*GF)	48
PAN SEARED 8OZ FILET MIGNON FINISHED WITH DEMI GLACE	
NEW YORK STRIP (*GF)	49
14OZ CENTER CUT BLACK ANGUS NY STRIP, GORGONZOLA CHEESE AND BALSAMIC REDUCTION	
BONELESS BEEF SHORT RIBS	48
SLOW BRAISED OVER SMOKED GOUDA CAULIFLOWER PUREE, DEMI GLACE	
PRIME PORK CHOP (*GF)	36
GRILLED 12OZ PRIME RESERVE PORK CHOP, PISTACHIO HONEY COMPOUND BUTTER, CRISPY PROSCIUTTO LARDONS	
GRILLED ELK LOIN (*GF)	48
8OZ LOIN. WILD MUSHROOM BURGUNDY REDUCTION	

PASTA

SAUSAGE PAPPARDELLE	29
SAUTÉED SWEET ITALIAN SAUSAGE AND SWEET PEAS SIMMERED IN A BOURSIN CHEESE BECHAMEL. PAPPARDELLE PASTA	
WAGYU ALLA BOLOGNESE	32
A RAGU OF WAGYU BEEF AND TOMATOES PAPPARDELLE PASTA. GRANA PADANO CHEESE	
SHRIMP SCAMPI	29
SAUTÉED SHRIMP, TOASTED GARLIC, LEMON, AND WHITE WINE, HOUSE MADE LINGUINE	

POULTRY

CHICKEN SCAMPI (*GF)	26
SAUTÉED CHICKEN BREAST WITH FRESH GARLIC, LEMON, PARSLEY, AND WHITE WINE SAUCE	
CHICKEN MARSALA (*GF)	26
SAUTÉED CHICKEN BREAST WITH WILD MUSHROOMS AND MARSALA SAUCE	
CRUSTED CHICKEN	28
PECAN AND PANKO CRUSTED CHICKEN BREAST, MAPLE BACON BRUSSELS SPROUTS SLAW, CRUMBLER GOAT CHEESE, APPLECIDER GASTRIQUE.	
OVEN ROASTED CORNISH GAME HEN	36
DUCK FOIS GRAS SAUSAGE, PISTACHIO AND CORNBREAD STUFFING FINISHED WITH GLACE DE POULET	

SEAFOOD

SCOTTISH SALMON (*GF)	29
PAN SEARED, BLACK MISSION FIG COMPOTE, BLOOD ORANGE BEURRE BLANC	
PAN SEARED BRANZINO	38
BUTTERFLIED, OVER LOBSTER SHERRY BECHAMEL	
CRAB CAKES	36
TWO LUMP CRAB CAKES, HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	

VEGETARIAN

RED BEET RISOTTO	24
RED BEET RISOTTO, SAUTÉED SPINACH, GOAT CHEESE, BALSAMIC REDUCTION	
PORTOBELLO MUSHROOM WELLINGTON	24
ROASTED PORTOBELLO MUSHROOM, SAUTÉED SPINACH, SWISS CHEESE, WRAPPED IN A PUFF PASTRY. BAKED. WILD MUSHROOM BECHAMEL	

*GF = THESE ITEMS CAN BE MADE GLUTEN FREE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS
PLEASE ALERT US TO ANY ALLERGIES YOU MAY HAVE