



## SMALL PLATES

### CHARCUTERIE BOARD (\*GF) 16

A CURATED SELECTION OF LOCAL SMOKED KIELBASA, PROSCIUTTO, AND CAPICOLA, PAIRED WITH BRIE AND RUSTIC RED WESTMINSTER CHEDDAR. SERVED WITH HOUSE-MADE CRANBERRY JAM AND CRISP CROSTINI

### SAUTÉED CALAMARI (\*GF) 14

BREADCRUMBS, TOASTED GARLIC, ITALIAN PARSLEY, AND FRESH LEMON

### BAKED CLAMS OREGANATA 16

STUFFED WITH LEMON BUTTER OREGANO BREADCRUMBS AND BAKED

### LUMP CRAB CAKE 18

SWEET LUMP CRAB CAKE WITH HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE

### BAKED BRIE EN CROUTE 16

DOUBLE-CREAM BRIE WRAPPED IN GOLDEN PUFF PASTRY AND TOPPED WITH WARM DATES. FINISHED WITH A BLUEBERRY-BRANDY GASTRIQUE AND SERVED WITH CROSTINI.

## SOUPS

### FRENCH ONION SOUP 10

SAVORY BROTH, CARAMELIZED ONIONS, HOUSE MADE CROUTONS WITH MELTED SWISS AND PROVOLONE CHEESE

### SOUP DU JOUR \*MP

CHEF'S DAILY PREPARATION

## SALADS

### BEAUMONT CAESAR SALAD 6 / 14

CRISP ROMAINE HEARTS, SHAVED PARMESAN CHEESE, HOUSE MADE CROUTONS, CRACKED BLACK PEPPER, CAESAR DRESSING

### SEASONAL HARVEST SALAD (\*GF) 7 / 15

BABY KALE TOSSED WITH CRISPY PANCETTA, CRUMBLed FETA, AND FRESH POMEGRANATE SEEDS, DRESSED IN VIBRANT RED BEET VINAIGRETTE.

### 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

## VEGETARIAN

### STUFFED DELICATA SQUASH 24

(\*GF/VEGAN)

OVEN-ROASTED DELICATA SQUASH FILLED WITH RED BEET RISOTTO AND SPINACH, FINISHED WITH ROASTED PUMPKIN SEEDS

### PORTOBELLO MUSHROOM 24

WELLINGTON

ROASTED PORTOBELLO MUSHROOM, SAUTÉED SPINACH, SWISS CHEESE, WRAPPED IN A PUFF PASTRY. BAKED. WILD MUSHROOM BECHAMEL

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 )

## ENTREES

FILET MIGNON (*GF) PAN SEARED 8OZ FILET MIGNON FINISHED WITH DEMI GLACE	48	CHICKEN MARSALA (*GF) SAUTÉED CHICKEN BREAST WITH WILD MUSHROOMS AND MARSALA SAUCE	26
16 OZ. PRIME RIBEYE (*GF) A HAND-CUT, PRIME 16OZ. RIBEYE GRILLED TO ORDER WITH HERB BUTTER. SERVED WITH A BAKED POTATO WITH SOUR CREAM AND CHIVES, AND TOPPED WITH BEER-BATTERED ONION RINGS	56	SUNCHOKES-CRUSTED CHICKEN CRISP SUNCHOKES-PANKO CRUSTED CHICKEN SERVED WITH A BRIGHT RED-CABBAGE SLAW AND FRESH-GRATED HORSE RADISH	29
GRILLED VENISON CHOPS (*GF) GRILLED VENISON SERVED WITH FUNGHI MISTI, A MISO-ENRICHED SEASONAL MUSHROOM PUREE FROM 3 <sup>RD</sup> KINGDOM FARM, AND FINISHED WITH CHIMICHURRI	49	SEA SCALLOPS (*GF) PAN-SEARED SCALLOPS WITH CRISPY BABY KALE CHIPS, DELICATA SQUASH PUREE, AND FRESH POMEGRANATE SEEDS.	42
GRILLED ELK LOIN (*GF) 8OZ LOIN. WILD MUSHROOM BURGUNDY REDUCTION	48	PAN SEARED SALMON PAN SEARED NORTH ATLANTIC SALMON SET OVER A SILKY SUNCHOKES PUREE, ACCENTED WITH A BLUEBERRY-LAVENDER AGRODOLCE	29
BEAUMONT BURGER (*GF) 8OZ WAGYU BEEF PATTY, PROVOLONE CHEESE, CONFIT MUSHROOMS AND ONIONS, BLACK GARLIC AIOLI, TOASTED BRIOCHE BUN. SERVED WITH FRIES	20	CRAB CAKES TWO LUMP CRAB CAKES, HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	39
SAUSAGE PAPPARDELLE SAUTÉED SWEET ITALIAN SAUSAGE AND SWEET PEAS SIMMERED IN A BOURSIN CHEESE BECHAMEL. HOUSEMADE PAPPARDELLE PASTA	29	SHRIMP OR CHICKEN SCAMPI SAUTÉED SHRIMP OR CHICKEN, TOASTED GARLIC, LEMON, AND WHITE WINE, HOUSE MADE LINGUINE	29
		CRAB RAVIOLI HOUSE-MADE RAVIOLI FILLED WITH CELERY ROOT AND SWEET INDONESIAN CRAB, GENTLY SIMMERED IN A SAGE BUEURRE NOISETTE. FINISHED WITH FRESHLY GRATED NUTMEG AND TOASTED HAZLENUTS	34

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\*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