

Winter

BAR SNACKS

- Olives (gf/vg) 7.5
- Spiced nuts (gf/v) 7.5
- Bread & whipped dirty martini butter (v) 6.5
- Cheddar beignets (v) 12
- Truffle parmesan fries (gf/v) 9.5

VEGETABLES

- Popcorn harissa cauli, cauliflower puree & kimchi salt (gf/vg) 19
- Wild mushroom & manchego risotto (gf/v) 24
- Grilled Caesar salad, lardons, Grana Padano, anchovies, & capers (gf) 18
- Seasonal leaves, seasonally dressed (gf/vg) 12

FISH

- Tuna Niçoise, green beans, tomato, potato, artichoke, & olive (gf) 28
- Trout almondine, Terralux Pinot Gris braised leeks (gf) 26
- Miso cod, mussels, edamame & grilled pickled cucumber (gf) 21

MEAT

- New York striploin, arugula & pickled red onion with UVA hotel butter (gf) 46
- Duck breast, orange, & beet, with Rainmaker Malbec sauce (gf) 32
- Adobo chicken thigh skewers by the skewer, mojo verde, mojo rojo (gf) 9.5
- Lamb chops by the chop, Burrowing Owl Cab Franc lamb jus (gf) 12

CHEESE

- Baked brie, hot honey, cranberry, spiced nuts, & house crackers (v) 18
- Cheese plate, three rotating cheeses & accompaniments (v) 28

PUDDINGS & SWEETS

- Baked Basque cheesecake with salted caramel liqueur sauce (v) 14
- Poached pear, coconut custard & almond crumble (gf/vg) 12
- Chocolate & hazelnut tart (v) 12.5
- Chocolate truffle, rotating flavours (gf/v) 4.5