

\* NO. 1 PLATES

**BREAD PLATE** daily selection of our house-baked breads.  
*roasted garlic butter \$6.75.*  
*pimento cheese spread \$7.75.*

**WHIPPED RICOTTA** with lemon + scallions. served with seasonal crudite. \$12

**WARM PISTACHIO CRUSTED BRIE** crostini. pear. \$8.75

**MINI REUBEN TRIO** corned beef. gruyere. sauerkraut. Emmy sauce. cornichons. \$9.75

**SMOKED TROUT PATE** toast. endive. \$9.75

**CRUNCHY PORTOBELLOS** emmylou sauce. \$6.75

**CRISPY BRUSSELS** sesame-miso sauce. \$6.75

**LITTLE GEM SALAD** little gem lettuce. watermelon radish. house-made green goddess dressing. \$7

**HOUSE CAESAR** romaine. creamy garlic dressing. french croutons. parmesan. *small \$7.50. large \$12.*  
*add chicken \$4. add salmon \$4.*

\* NO. 2 PLATES

**ASIAN GRAIN BOWL** brown rice. quinoa. mushrooms. asparagus. edamame. carrot. spinach. sesame-tahini vinaigrette. \$14.75.  
*add chicken \$4. add salmon \$4.*

**SUNSET SALMON IN PARCHMENT** cauliflower couscous. fried brussels. \$20

**PAN-SEARED WILD COD** with brown butter + capers. roasted red potatoes + green beans. \$24

**MEATLOAF** with bourbon glaze. mashed potatoes. bbq'd carrots. \$16.75

**BEST SLOW-BRAISED CHICKEN** with creamy garlic + sage sauce. mashed potatoes. broccolini. \$18

**WHISKEY-GLAZED PORK MEDALLIONS** roasted red potatoes + green beans. \$18

**PASTA BOLOGNESE** house-made egg noodles, rolled thin + flat. ragu of ground pork + beef. white wine. celery. onion. tomato paste. fresh parmesan. \$18

**VECCHIA BETTOLA** house-made egg noodles rolled thin + flat. roasted plum tomatoes. fresh herbs. vodka. cream. fresh parmesan. \$16

**DONOVAN BURGER + FRIES** grilled 1/2lb fresh angus patty. muenster cheese. pickles. emmylou sauce. lettuce. duck fat french fries. truffle aioli. \$14.75

**TRUFFLE MAC + CHEESE** truffled béchamel sauce. shells. gruyere. \$16

\* FINALE

**CYD'S SIGNATURE** chocolate flourless torte. white chocolate glaze. berries. \$8.75

**BRULEE'D BANANA SPLIT** burnt sugar-crusting bananas. house-made bourbon brown sugar ice cream. caramel sauce. smoked salt. \$12

**PANNA COTTA** Italian vanilla custard. berries. \$7.75

**HOUSE CHOCOLATE MOUSSE** dark, rich chocolate mousse. whipped cream. chocolate shavings. \$8.75

**CHEESECAKE** raspberry swirl. white chocolate cream. chocolate cookie crust. \$9.75

**CHEESE BOARD** chef's choice of 5 cheeses. fruit. honey. crackers. \$16