

* NO. 1 PLATES

BREAD PLATE 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.
 strawberry-rhubarb compote. \$8.75

CRISPY BRUSSELS sesame-miso sauce. \$6.75

SMOKED SALMON PATE toast. endive. \$9.75

BURRATA + GRILLED NECTARINES
 balsamic glaze. mint. chili flake. crostini. \$10

CRUNCHY AVOCADO + BLACKENED SHRIMPS
 strawberry. cilantro sauce. greens. \$12

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 \$6.

* 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

WILD CAUGHT GROUPER arugula pesto. honey-
 roasted sweet potato w/ yogurt-herb drizzle. \$30

MEATLOAF with bourbon glaze. crispy smashed
 potato. bbq'd carrots. \$16.75

SWEET SPICY PORK SKEWERS cold schezwan noodles
 with vegetables. peanuts. sweet-spicy sauce. \$22

PASTA PRIMAVERA house-made egg noodles, rolled
 thin + flat. snap peas, asparagus, green peas, + spring
 onion. light garlic-parmesan cream sauce. \$18
add chicken \$4. add salmon \$6.

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
add chicken \$4. add salmon \$6.

HOT HONEY CHICKEN thigh + breast. hot honey
 schmaltz on crispy skin. smashed potato. garlic
 broccolini. \$18

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

WARM BLUEBERRY COBBLER brown sugar-bourbon ice
 cream. \$10

BRULEE'D BANANA SPLIT burnt sugar- crusted 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