

STARTERS

Baguette & Garlic Butter \$6

toasted grand central baguette, whipped roasted garlic butter

Chicken Liver Pate \$17

served with crostini, pickled red onion, capers, conrichons, apple cranberry chutney

Manila Clams \$17

vermouth cream sauce, leeks, gremolata, crostini with garlic butter

Fondue \$16

gorgonzola and fontina fondue, green beans, apple, baguette

French Onion Soup \$12

beef broth, crostini, gruyere and parmesan cheese

Soup of the Day \$7 cup / \$12 bowl

SALADS

Strawberry Salad \$14

strawberries, mixed greens, roasted hazelnuts, goat cheese, rhubarb vinaigrette

Burrata \$18

arugula, pistachios, oranges, crispy prosciutto, orange vinaigrette

Caesar Salad \$18

romaine hearts, roasted tomatoes, herbed focaccia croutons, caesar dressing

Warm Cauliflower Salad \$18

roasted romanesco and cauliflower, kale, golden raisins, pepitas, parsnip puree, curry vinaigrette

Add To Any Dish:

Grilled Salmon \$10

Grilled Chicken Breast \$8

+ Wild mushrooms are from an uninspected site

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

A non-mandatory gratuity of 20% may be added to parties of six or more

SANDWICHES

with choice of french fries, mixed greens, or soup

Croque Monsieur \$18

roasted ham, gruyère, dijonnaise, grilled parmesan-cruste brioche, pickle spear

Reuben \$17

pastrami, swiss, remoulade, blue bus sauerkraut, grand central rye, pickle spear

Portobello Focaccia \$18

marinated portobello, arugula, fontina, sun-dried tomato pesto, fried pickled red onion, herbed aioli, herbed focaccia, pickle spear

Haydn Steak Burger \$19

house-ground painted hills beef, lettuce, onion, tomato, aioli, potato bun, pickle spear

add cheese \$1 add bacon \$2 add avocado \$2 sub Impossible vegan patty

ENTRÉES

Pappardelle \$32

braised painted hills short rib, bordelaise, cremini mushrooms, house-made pappardelle

Ravioli \$26

portobello and truffle ravioli, wild mushroom and spinach cream sauce, balsamic reduction, fried butternut squash, sage

Salmon \$36

seared king salmon, parsnip and celery root purée, nueske's bacon lardons, apples, crispy brussels sprouts, frisée salad with curry vinaigrette

Chicken \$29

roasted airline chicken breast, broccolini, garlic-poblano mashed potatoes, demi-glacé

Steak Frites \$29

8oz painted hills hanger steak, béarnaise, maître d'hôtel butter

Pork Chop \$30

brined lan-roc pork chop, carrot ginger puree, marble potatoes, fennel and apple slaw, warm bacon vinaigrette

SIDES

House-Cut French Fries \$5

Crispy Broccolini \$8

Executive Chef: John Rogers

LUNCH and DINNER

**11:30AM TO 10PM
WEDNESDAY TO SUNDAY**