

THE MANUAL

The **JOINERY**

A

BEGINNINGS

MEATBALLS 12
Housemade meatballs, tomato sugo, whipped ricotta, grilled bread

ITALIAN NACHOS 16
Grilled chicken, pasta chips, alfredo, five-cheese blend, banana peppers, balsamic tomatoes & balsamic reduction

THE WORKBENCH 22
Charcuterie board, three cheeses, two meats, seasonal fruits, nuts, jams, local mustard, focaccia & grilled bread

▼ **THE CALIPER** 11
Crimini mushroom, Grana Padano cheese, cream cheese & garlic filling, tomato confit & lemon zest

▼ **ARANCINI ASIAGO** 12
Fried risotto, tomato sugo

▼ **BAKED GOAT CHEESE** 15
Goat cheese, local honey, sun-dried tomato pesto, spiced pistachios, toast points

▼ **THE COLUMNS** 12
Housemade bread, shredded cheese blend, topped with smoked sea salt fine herbs, tomato sugo

BEEF & BLEU BRUSCHETTA 15
Tenderloin, gorgonzola fondue, pickled pepper & tomato relish, toast points

SALADS

GRILLED CAESAR 12
Grilled romaine, housemade Caesar dressing, croutons, avocado, heirloom cherry tomatoes
Add grilled chicken breast (5)

FRIED CHICKEN COBB SALAD 15
Fried chicken, Tuscan green mix, sun-dried tomato ranch, beefsteak tomato, avocado, egg, chopped bacon, chopped red onion, cheddar cheese

▼ **BURRATA CAPRESE** 15
Burrata Caprese, heirloom cherry tomato, beefsteak tomato crispy basil, baked pancetta, basil oil & balsamic reduction
Vegetarian option upon request

ORECCHIETTE SALAD 12
Orecchiette pasta, shredded brussel sprouts, crispy pancetta, parmesan, shaved red onion, fried capers, pancetta vinaigrette

Half portion 7

PANZENELLA SALAD 18
3 oz. beef tenderloin, chopped baguettes, cucumber, gorgonzola cheese, shaved red onion, heirloom tomato, pesto cream dressing

DESSERTS

CHOCOLATE CRÈME BRÛLÉE Shareable 12
Chocolate custard, brûlée sugar, champagne whipped cream, smoked sea salt, cacao nibs & fresh berries

STRAWBERRY TRIO 7
Spongecake, strawberry panna cotta, macerated strawberries, dehydrated strawberries & lemon zest

SEASONAL DEEP DISH COOKIE 7
Vanilla bean ice cream topping

MAINS

7 OZ. BEEF TENDERLOIN 48
Black garlic hollandaise, grilled asparagus, pancetta vinaigrette, orange supremes, toasted sesame seed

14 OZ. GRILLED RIBEYE 49
Boursin mashed potatoes, buttered & herb poached mushrooms, bone marrow bordelaise

WOODEN MALLET 26
Bone-in grilled porkchop, molasses gastrique, sweet & spicy hash, arugula salad, fine herbs

BRAISED SHORT RIBS 38
Six-hour-braised short ribs, goat cheese & parmesan ravioli, bone marrow bordelaise, crispy mushrooms, fried shallot nest, fine herbs

CHICKEN PARMESAN 24
6 oz. chicken breast, tomato sugo, spaghetti, burrata cheese, fine herbs

SHRIMP & PANCETTA CARBONARA 21
Grilled shrimp pancetta fettuccine, alfredo, peas, mushrooms, champagne poached egg yolk, crouton dust

THE GOOD GOOD BURGER 14
8 oz. grilled burger, brisket blend, sesame brioche bun, fresno chile aioli, melted taleggio cheese, pancetta crisp, shaved red onion, arugula
Served with your choice of side

SIDES

ASPARAGUS 7 12
Grilled asparagus, orange supremes, pancetta vinaigrette, toasted sesame seeds

BOURSIN MASHED POTATOES 6 10

FRIED BRUSSELS 7 12
Fried brussels, balsamic reduction, fresno chilis

SWEET & SPICY HASH 6 11
Carrot, sweet potato, pancetta, caramelized onion, fresno chilis

BUTTER & HERB POACHED MUSHROOMS 6 11

CAULIFLOWER GRATIN 7 12
Roasted cauliflower, alfredo, parmesan, lemon zest, panko bread crumbs

FRIES 6
French fries, fresno chili aioli, fine herbs

SIDE SALAD 6
Cherry tomato, red onion, cheddar cheese, crouton dust
Caesar Pancetta vinaigrette
Ranch Balsamic vinaigrette
Sun-dried tomato ranch Oil & vinegar
Pesto cream dressing

SOUP OF THE DAY 6 10

REFRESHMENTS

ICE TEA 3 Lemonade Diet Coke
SODAS 3 Dr. Pepper Sprite
Coke Cherry Coke
EOTE FRENCH PRESS 7

B

C

D

E

▼ VEGETARIAN OPTION

P - PERSONAL PORTION

F - FAMILY PORTION