

## In the beginning...

Holy Moly Ravioli--- hand made raviolis stuffed and sauced w/ love daily	\$MP
Duck, Duck, Goat--- Duck confit, shaved red onion, roasted sweet potato, roasted crimini mushrooms with southgate greens tossed in a red wine vinaigrette topped w/ warmed peppered goat cheese	\$12
Lyonnais Salad--- warm salad w/ potatoes, sausage, onions served over romaine lettuce tossed in whole grain mustard vinaigrette topped w/ asiago cheese.	\$12
Bonsai burger--- sashimi grade tuna tartar tossed in sesame dressing sandwiched between crispy wontons w/ wasabi cream drizzle on a bed of ginger cole slaw.	\$16
SOS <i>same old squid</i> --- crispy, crunchy, calamari w/ a big lemon wedge and some yummy marinara.	\$10
Still dancing to our old BEET--- roasted beets w/ Southgate greens, candied pecans, crumbled gorgonzola, balsamic vinaigrette & white truffle oil drizzle (she's almost family now!)	\$10
Wedgamacallit--- Iceberg wedge w/ tomatoes & gorgonzola...	\$8
Give yourself an atomic wedgie- add pancetta bits & white truffle oil	\$10
Soup of Yesterday	\$MP

☺ miss your old favorite? don't cry ☹ just ask maybe we can make it happen☺  
Whatever we can do to make your experience "all that" please let us know

## 5 Reasons not to eat too much bread

Flourless chocolate torte w/ a nip of ice cream	\$9
Classically made crème brule (flavas change)	\$8
White rum cake w/ mango rum glaze	\$8
Bacchus bread pudding with cruzan rum and cream sauce (flavas change)	\$8
Flaming banana's foster over vanilla ice cream 🍌*warning parents 🍌*very rummy!	\$10

we make our sourdough loaves daily with extra love & love oil  
🍌\*warning take it easy on the bread or you might explode

## Then there was...

Big Bad Wolf--- Our pork chop bacon wrapped w/ a southern comfort apple butter. Yummy!	\$30
Squeal like a pig if you love this dish --- sliced oven roasted pork tenderloin w/ an Estate Diamond Cruzan rum glaze	\$20
Natalie says "CHICKS RULE"--- Herb-roasted country-style chicken w/ mashed potatoes & gravy. Just like your mama used to make!	\$18
Get the Duck outta here... you're serving me with scallops? --- Jerked duck breast & pan seared scallops accompanied by a Cruzan Blackstrap & Black cherry gastrique	\$29
Try this Rasta's Pasta... Chef Sean Recommends!!!--- Baked linguini w/ shrimp, red onions, tomatoes, mushrooms, olives & feta in a white wine sauce	\$28
Some people say,"Bam!" we say, "Lamb!"--- Herb spiced rubbed w/ a whole grain mustard demi	\$35
Is there a fungus among us?...Open faced portabella mushroom stuffed w/ herbed goat cheese, sautéed spinach, oven roasted balsamic tomatoes & grilled asparagus	\$18
Holy Cow! --- Porcini dusted Filet w/ foie, gorgonzola compound butter & port wine reduction	\$40
OSSO Yummy and Bad to da bone--- Slowly braised veal shanks & veggies served atop a crispy polenta cake	\$29
Fish O' da day.....	\$MP

Fresh local fish and lobster usually available ☹ unless and not limited to the exceptions of  
☹ inclement weather ☹ local holidays ☹ alcohol consumption  
if in da house....lobster- sm\$32...med\$38...lg\$42.../ filet- 6oz \$25...8oz \$33...10oz \$40...put em together & knock off \$4

### Side Show

Sautéed spinach	\$6	Sautéed mixed mushrooms	\$6
Steamed asparagus w/ lemon	\$6	Tiny tiny townhouse salad	\$6
Sweet potato wedges	\$5	Polenta cake	\$5

Fish & fowl generally come with sticky white risotto; meats are usually accompanied with mashed potatoes.  
If you prefer our sides, they can be substituted--- \$2 for starch, \$3 for veggie

**...The End**