

WEDNESDAY DINNER DECEMBER 31st

Soup & Veg

CAULIFLOWER SOUP 7 cup 12 bowl

BLACK EYED PEAS & BACON SOUP 7 cup 12 bowl

CAESAR SALAD two sisters greens, anchovy caesar dressing, croutons & parm 12

WINTER SALAD radicchio & kale, arugula, red onion, black fig, pistachio, date vin, gorgonzola 13

add shrimp or steak to a salad 10

CUCUMBER SALAD herb cream, crispy chickpeas, calabrian chile, fresh herbs 10

ROASTED CAULIFLOWER romesco, zippy green herb sauce, herb crumbs, pinenuts 11

ROOT VEG roasted carrots, marinated turnips & fennel, herb sauce, pepitas, za'atar 11

BRUSSELS caesar, pickled craisin, crouton, parm 12 **

ROASTED BEETS seasoned stracciatella, herbs-o-plenty, white balsamic, almonds 9

MUSHROOMS garlic, shallot, white wine, grape tomato 9

Small Things

CLASSIC MEATBALLS pork & beef, tomato sauce, parm 14

GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs 14

FRENCH FRIES house cut, herb salt, served w/ aioli, crème fraiche & ketchup 11

CHEESE PLATE aged spanish manchego & green dirt farms chile sheep's cheese w/ accompaniments 12

BREAD BOARD via wheatfields...three butters: salted honey, garlic-herb & mushroom-sherry 9

GARLIC PARM BAGUETTE balsamic, olive oil, black pepper 9

OLIVES w/ citrus, herbs & red bell pepper 8

SMOKED SALMON DIP winter spice, b+b pickles w/ crisps 14

DATES & CHORIZO red pepper-almond romesco, lemon zest, manchego w/ crisps 14

Pasta

LASAGNA BOLOGNESE layers of pasta, braised pork & beef, béchamel, tomato, parm 30

PENNE RAGU braised pork & beef, tomato sauce, butter, parm 29

LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 32 add shrimp 9

SPAGHETTI & MEATBALLS red sauce, pork & beef meatballs, basil, parm 29

SHRIMP SPAGHETTI harissa butter, garlic, brandy, lemon 37

CRAB RAVIOLI fresh pasta filled w/ ricotta & mascarpone...butter-poached crab, cognac cream 37

Entrees

LAMB LOLLIPOPS* (NZ, halal) pomegranate redux, harissa crème & dukkah nut crunch 33

PAN ROASTED SALMON* whipped ricotta, marinated artichokes, properly dressed spinach 38

FILET* 8oz, potato pavé, roasted veg salad, bagna cauda, giardiniera butter 59

THE RIBEYE* two pounds, side of fries 79

FAVORITES

MAHI MAHI

wild-caught, hawaii

lemon risotto cake, heirloom carrots,
local greens, pecorino vin 33

CHICKEN POT PIE

proper filling of chicken & veg
under puff pastry 18

BISON BURGER

half-pound patty, whipped goat cheese,
fig jam & winter greens on a
martin's potato bun w/ fries 26

SCALLOP PAPPARDELLE

crispy guanciale, roasted corn,
bay scallops, saffron cream 38

KC STRIP STEAK

10oz, grilled. mashed potatoes,
wild mushrooms & caviar cream 43

LINGUICA SAUSAGE

portuguese-style link sausage,
patatas bravas, brussels salad,
spanish apple mustard 14 (small plate)

BAR

Le FRENCH 715

pear brandy, cointreau,
lemon, cava 14

ESPRESSO MARTINI

rum, crème de cacao, vanilla,
dry curacao, espresso,
chocolate bitters 16

SPICED PEACH MARGARITA

14

WINTER RUM TODDY

spiced rum, mezcal, pear,
ginger, lemon 12

HOT CHOCOLATE

three chocolates, angostura bitters,
whipped cream, cocoa dust
reg 8 make it boozy 12

HOT CIDER

louisburg, ks
straight up 8 boozy 12

COCKTAILS

LIGHT-ISH

HUGO SPRITZ

st-germain, cava, soda 14

FORMER SPY

vodka, limoncello, lavender, lemon 14

GREEN LINE

pepper vodka, cucumber, mint, honey, lime 14

COSMOPOLITAN

citrus vodka, cointreau, cranberry,
pomegranate, lime 13

BASIL RICKEY

cucumber-fennel gin, basil, lavender, lime 14

APEROL SPRITZ

aperol, cava, soda 14

CLASSIC MARGARITA

resposado tequila, agave, lime 14

THE 7-FIFTINI

red bell pepper-olive gin, onion, manzanilla sherry 13

BOLD-ISH

ESPRESSO MARTINI

rum, crème de cacao, vanilla, dry curacao,
espresso, chocolate bitters 16

MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

MANHATTAN

rye, sweet vermouth, bitters, luxardo cherry 15

EVENFALL

rye whiskey, ginger, almond,
lime, lemon, angostura 14

CENTER OF ATTENTION

calvados, d'anjou pear, lemon 12

EGGNOG MARTINI

Just Like Grandmas
store bought nog
all boozed up
12

WINE BY THE GLASS

5oz gls \$ | bottle \$

RED

Bibbiano Chianti Classico 2022 Tuscany 15 | 60

Maison Noir O.P.P Pinot Noir 2023 Willamette Valley 16 | 64

Secret Squirrel Cabernet 2018 Columbia Valley 18 gls | 72 btl

Fabre Montmayou Malbec 2023 Mendoza 13 | 52

Caymus Cabernet 2022 Napa 45 gls | 180 btl

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Field Recordings Chenin Blanc 2024 Central Coast 15 | 60

Auntsfield Estate Sauvignon Blanc 2024 Marlborough NZ 15 | 60

Cakebread Chardonnay 2023 Napa 25 gls | 99 btl

Kings Ridge Chardonnay 2023 Willamette Valley 12 | 48

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Sparkling Rosé-Castell de San Pau Spain 12 gls | 48 btl

Perelada Cava NV Spain 11 gls | 44 btl

WHITE

SPIRIT-FREE

HIBISCUS PALOMA

tequila alternative, grapefruit, agave 12

SANTAT SPRITZ

sparkling orange bitter aperitif 8 gls

POIRE BABY :(

lyre's london dry, d'anjou pear,
chamomile, lemon, soda 11

HOUSE WINE BY THE GLASS \$10 -OR- HALF LITER \$30 (BTL \$40)

ITALIAN RED: VILLA SOPITA SANGIOVESE

ITALIAN WHITE: VILLA FASSINI BLEND

FRENCH ROSÉ: CHATEAU MONTAUD

RED BOTTLES 30 & under

BONANZA Lot 7 CELLAR CAB, CALI 29
CAMPO LLANO TEMPRANILLO, SPAIN 25
ESPRIT DE FONROZAY, BORDEAUX 25

WHITE BOTTLES 30 & under

MAPRECO VINHO VERDE, PORTUGAL 25
PRISMA SAUVIGNON BLANC, CHILE 30
LA BASTARDA PINOT GRIGIO, ITALY 26
LES ALLIES BRUT SPARKLING, FRANCE 28
KURANUI SAUV BLANC, NZ 27

BEER / CIDER

Michelob Ultra 6

Miller High Life 6

Boulevard Wheat 6

Sierra Nevada Hazy Little Thing IPA 7

Free State Ad Astra / Copperhead 6

Peroni 6

Heineken 0.0 (Non-Alcoholic) 6

Athletic Run Wild IPA (Non-Alcoholic) 6

COFFEE TEA SODA

San Pellegrino 7

Harney & Sons Bottled Tea 4

Boylan's Ginger Ale 4

Bundaberg Ginger Beer 4

Coke, Diet, Sprite, Orange 4

Coffee: J&S Moka Java 4

Espresso / Americano 4

Caffè Latte / Cappuccino 5

Chai Latte 5

Mocha 5

Mighty Leaf Hot Tea 4