

DINNER MENU

APPETIZERS

Maryland Crab Cakes - \$19
Two Crispy Deep Sea Red Crab Cakes with a Tangy Lemon Caper Aioli.

Bison-Beef Sliders - \$16
Two Richly Seasoned Ground Bison and Chuck Patties Topped with House-made Bacon Jam and Melty Smoked Gouda Cheese, on a Brioche Bun.

Bourbon BBQ Riblets - \$16
Seasoned and Slowly Roasted Pork Riblets. Generously Glazed with a Huckleberry-Ancho-Bourbon BBQ Sauce.

Saucy Chicken Drumettes - \$17
Six Cage-free Frenched Drumettes, Seasoned, Lightly Fried, and Tossed in Your Choice of Buffalo Sauce, Huckleberry-Ancho-Bourbon BBQ, or a Thai-Lime-Chili Sauce.

SALADS

Point Reyes Wedge Blossom - \$15
Living Butterleaf, Point Reyes Blue Cheese Crumbles, Heirloom Cherry Tomatoes, Bacon Bits, Fried Red Onion, and House Blue Cheese Dressing.

Burrata Caprese - \$15
Thick Sliced Heirloom Tomatoes, Fresh Burrata Mozzarella, Pesto Vinaigrette, Balsamic Glaze, and Fresh Basil.

Spinach and Arugula - \$15
Goat Chevre, Sliced Red D'Anjou Pear, Hard Boiled Egg, and a Warm Bacon-Fig Vinaigrette.

FLATBREADS

Sausage & Mushroom - \$18
Hot Italian Sausage, Crimini Mushroom, Caramelized Red Onion, House-made Red Sauce. Romano, Fontina, and Parmigiano-Reggiano

Prosciutto & Pear - \$17
Thin Sliced Prosciutto, Red Anjou Pear, Organic Baby Arugula, and Red Pepper Flakes.

Pesto Caprese - \$16
Organic Nut-free Pesto Sauce, Heirloom Cherry Tomatoes, Burrata, Fresh Basil, and Balsamic Glaze.

Chicken & Fig - \$18
Grilled Chicken, Fig, Bacon, Organic Baby Arugula, Goat Chevre.

Classic Caesar Salad - \$15
Romaine, Fried Capers, Parmigiano-Reggiano, House Croutons, Hard-Boiled Egg, Lemon, and House-made Caesar Dressing.

Garden Salad - Side-\$8/Entree-\$16
Organic Baby Greens, Heirloom Cherry Tomatoes, Shredded Heirloom Carrots, English Cucumber, Crimini Mushroom, House Croutons and Choice of Dressing.

Choice of Proteins:
Grilled Chicken - \$8
Sautéed Shrimp - \$14
Salmon Filet - \$16

{ We proudly serve wild-caught seafood and free-range, grass-fed meats and poultry, thoughtfully sourced from local farms and ranches, whenever available. All recipes are crafted in house and from scratch. }

*Consuming raw or under-cooked protein can increase risk of food born illness.
Food allergy notice. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.

P A S T A S

Bucatini Bolognese - \$27

A Rich and Creamy Tomato Sauce with a Blend of American Wagyu, Bison, and Italian Sausage Tossed with Bucatini Pasta and Topped with Parmigiano-Reggiano Cheese, Fresh Parsley. Served with Garlic-Herb Crostini.

Hunters Ragout - \$35

Braised Short Rib In a Wild Mushroom Ragout, Pappardelle Pasta, and Topped with Goat Chevre.

Shrimp Scampi - \$32

Baja White Shrimp, Lobster Stock, White Wine, Garlic, Shallot. Lemon, Parsley, Heirloom Cherry Tomatoes. Parmigiano-Reggiano Served with Angel Hair Pasta.

Pesto Paradelle Pasta - \$26

Seasonal Local Grown Vegetables, Creamy Pesto Sauce, and Pappardelle Pasta. Add Your Choice of Protein:

Grilled Chicken Breast-\$8, Filet of Salmon-\$16, Sauteed Shrimp-\$14

E N T R E E S

Chicken Roulade - \$29

Prosciutto-Wrapped Chicken Breast Stuffed with Spinach, Arugula and Smoked Gouda Cheese. Topped with a Sundried Tomato and Caramelized Shallot-Herb Jus. Served with Wild Rice Pilaf and Grilled Asparagus.

Bison Burger - \$24

Blend of Ground Bison and American Wagyu 6oz Patty Topped with a Caramelized Onion, Sauteed Wild Mushrooms, Blue Cheese Crumble with Bacon Jam Served on Brioche Bun with House-cut Fries.

Abayance Burger - \$22

Blend of Ground Bison and American Wagyu 6oz Patty on Brioche Bun, Your Choice of: Butterleaf Lettuce, Heirloom Tomato, Red Onion, Bacon, Sauteed Wild Mushrooms, Caramelized Onion and/or Your Choice of Swiss, American, Cheddar, or Smoked Gouda. Served with House-cut Fries.

Braised Pork Osso Bucco - \$31

Pork Shank Braised in a Rich Tomato-Wine Sauce. Served Over a Wild Mushroom Romano Cheese Risotto and Grilled Broccolini.

Coffee Rubbed NY - \$37

Grilled 12oz Hand-Cut and Aged NY Strip Seasoned with A Coffee-Ancho Rub. Topped with a Traditional Chimichurri, Served Over Roasted Fingerling Potatoes and Sautéed Green Beans.

-Add Sautéed Shrimp for \$14

Beef Tenderloin - \$46

Grilled 8oz Hand-Cut and Aged Beef Tenderloin Topped with a Bacon, Caramelized Shallot, Herb, Compound Butter. Served with Boursin Cheese, Yukon Gold Mashed Potatoes and Grilled Asparagus.

-Add Sautéed Shrimp for \$14

Blackened Salmon Sandwich - \$24

Blackened 6oz Wild Caught Salmon Filet Garnished with a Creole Remoulade, Butterleaf Lettuce, Heirloom Tomato, and Red Onion Served on a Brioche Bun. with House-cut Fries.

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