



DINNER

CHARCUTERIE + CHEESE

CHARCUTERIE PLATE 8 ea. | 3 for 21.  
SELECTION OF ARTISAN CHEESES 7 ea. | 3 for 18.  
DOMESTIC BURRATA + CHARRED PEPPERS 12.

SMALL PLATES

MAGNOLIA'S MAC + CHEESE 12.  
PARMA EGGPLANT TERRINE 13.  
BEETS + FORME D'AMBERT BLEU CHEESE 12.  
NEW ZEALAND BEER MUSSELS... grilled sourdough points 14.  
"TOAD IN A HOLE" ...smoked trout, cornichons, horseradish crème 15.  
PAN SEARED CRAB CAKES + planks of corn 19.

SALADS

CHOPPED SALAD ...grapes, tomato, carrots, haricot verts, chickpeas, feta, avocado 14.  
BEET + PISTACHIO CRUSTED GOAT CHEESE SALAD...naval orange vinaigrette 16.  
SPINACH SALAD...chopped pecans, roquefort, asparagus 15.  
MARKET SALAD...mache, frisee, fennel, persimmon, lemon-sherry vinaigrette 12.  
THE BLEU BIBB... bacon, maytag bleu cheese dressing 12.  
FRISEE BACON-LARDON...soft poached egg, grilled crouton, white balsamic 15.

MAINS

CHICKEN POT PIE 25 minutes 19.  
TROUT ALMONDINE ... capers + fries 20.  
WHOLE GRILLED BRANZINO...grilled onions + tomatoes 32.  
ROASTED "JIDORI" CHICKEN FOR TWO 45.  
BURGER + FRIES | English cheddar, caramelized onions, Caulfield's dressing 16.  
BEEF SHORT RIBS...glazed carrots + English peas 26.  
BAR STEAK | "Neiman Ranch" flat iron steak, compound butter + fries 22.  
PRIME "TOMAHAWK" RIB EYE FOR TWO 95.

VEGETABLES

BRUSSELS SPROUTS WITH BACON 8.  
CHARRED BROCCOLINI + SUNNYSIDE UP 8.  
ENGLISH PEAS + CARROTS 7.  
PLANKS OF CORN 7.  
ROASTED CAULIFLOWER 7.  
TINY POTATOES 8.  
FRIES 7.

DESSERTS 8.

KEY LIME PIE  
FLOURLESS CHOCOLATE CAKE