

cornelius

STARTERS

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| Oysters <i>East Coast and West Coast</i> | 2.5 EA |
| Soup of the day | 7 |
| Roasted baby beets and wild arugula salad <i>Warm goat cheese crouton, candied walnuts</i> | 9 |
| Caesar wedge <i>Red and green romaine lettuce, aged Parmesan shaves, herbed croutons</i> | 8 |
| Pan seared diver scallop <i>Corn griddlecake, tomatillo cream</i> | 9 |
| Jumbo lump crab cake <i>New England succotash, old bay remoulade</i> | 10 |
| Buffalo carpaccio bruschetta <i>Heirloom tomato salad, shaved Dante cheese</i> | 8 |

DINNER

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| Grilled Niman Ranch aged rib-eye steak <i>Wild mushrooms, spring garlic creamed spinach, sauce au-poivre</i> | 25 |
| Feral hog three ways <i>Grilled loin, homemade smoked sausage, bacon fingerling potatoes, artichoke confit, huckleberry reduction</i> | 19 |
| Pan seared local wild striped bass <i>Olive polenta, roasted asparagus, Romesco Sauce</i> | 17 |
| Oven roasted young chicken <i>Nettle mashed potatoes, Salsify snap peas, and lemon ginger sauce</i> | 16 |
| Mac & Cheese <i>Bacon, onion, three cheeses, Vegetarian option available</i> | 14 |
| Homemade Sheep's Milk Ricotta Gnudi <i>Shaved asparagus, baby artichoke, tomato jam citrus infused Parmesan</i> | 16 |
| House Ground Burger <i>Tomato, romaine, red onion, fries, pickles Cheddar, Gruyere, blue cheese Wild boar bacon, pancetta</i> | 12 |

SIDES 6

Roasted asparagus
Sautéed spinach
French fries
Mashed Potatoes
Spring Garlic Creamed Spinach
Butter Braised Snap Peas