

Summer Food Menu

Starters

BRUSSELS 13

bacon jam, calabrian chili oil

WATERMELON BRUSCHETTA 13

house made ricotta, feta, basil,
balsamic, honey, local
sourdough

DUCK FAT FRIES 12

duck fat, thyme salt, sherry
aioli

TRUFFLE FRIES 11

truffle, parmigiano reggiano,
truffle aioli

SHRIMP SKEWERS 14

jerk rub, pineapple, pico de
gallo

BRISKET MAC & CHEESE BITES 13

local smoked brisket, 5 cheese
blend, BBQ blue cheese

FLATBREAD 15

Prosciutto- w/ brie and fig

Pepperoni- w/ marinara mozzarella,
hot honey

Beet- w/ goat cheese and pesto

CHARCUTERIE* 24

curated selection of meats,
cheeses, fruit, house made
pickles, crackers

Mains

RESERVE BLT 14

local sourdough, thick cut bacon,
heirloom tomato, arugula,
sriracha aioli served with/ house
chips

chicken +\$4

truffle fries +\$2

duck fat fries +\$3

SLIDERS

WAGYU* 19

bacon jam, arugula, smoked gouda,
fries

CRAB CAKE 21

slaw, sriracha aioli, fries

BBQ PORK BELLY 17

slaw, pickles, fries

truffle fries +\$2

duck fat fries +\$3

BRISKET TACOS 18

local smoked brisket, slaw,
candied jalapeno, pickled red
onion, BBQ, blue corn tortilla

FETTUCCINIE 18

house made fettuccine, grilled La
Belle chicken, tomato rosemary
cream, local sourdough w/ garlic
salmon +\$12

MANGO SALMON* 21

Faroe Island salmon, risotto,
mango salsa

DUCK FRIED RICE* 22

duck breast, duck confit, soft boiled
egg

MILLIONAIRE'S CUT* 59

A5 grade 5oz wagyu, wagyu fat
wild mushroom fried rice,
grilled veg

Dessert

ASK YOUR SERVER FOR TODAY'S
ROTATING SELECTION

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions*

parties of 5 or more will be charged automatic gratuity of 18%