



## STARTERS & SHARED PLATES

-HOUSE MADE SOURDOUGH *Herb Butter* **7-**

-CRISPY ZUCCHINI *Basil, Yogurt* **7-**

-SMOKING GOOSE LOMO **14-**

*Cured Pork Loin, Pickled Cherry, Burnt Cherry  
Caramel, Butter, Curly Cress, Grilled Sourdough*

-SMOKED SALMON MOUSSE **12-**

*Horseradish, Lemon, Caper, Grilled Sourdough*

-WOOD FIRED EMPANADAS **12-**

*Beef, Olive, Potato, Provolone, Poblano Aioli*

-HUMMUS & FLATBREAD **11-**

*Paprika, Chimichurri, Horno Bread, Za'atar, Pine Nuts*

-WOOD FIRED SPANISH OCTOPUS **22-**

*Charred Creamed Corn, Melted Tomato,  
Fingerling Potato, Parsley Vinaigrette*

-WOOD FIRED FLATBREAD-

**-your choice of-**

*Heirloom Tomato, Burrata,  
Roasted Garlic, Olive Oil, Basil* **14-**

**-or-**

*Bresaola, Grilled Peaches, Arugula-Walnut Pesto,  
Blue Cheese, Grana Padano* **17-**

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## SOUP & SALADS

-CHARRED CUCUMBER GAZPACHO **9-**

*Apple, Mint, Radish, Greek Yogurt*

-HEIRLOOM TOMATO & PEACH PANZANELLA **13-**

*Candied Bacon, Cornbread Crouton, Chive,  
Buttermilk Vinaigrette*

-SMASHED BEET SALAD **11-**

*Goat Cheese, Almonds, Parsley, Tomato Vinaigrette*

-HONEYDEW MELON **15-**

*Burrata, Cured Pork Loin, Arugula,  
Shaved Onion, Grapefruit Vinaigrette*

-MUCKELRATH CHOPPED SALAD **11-**

*Pole Beans, Tomato, Poblano Pepper,  
Cucumber, Greens, Grana Padano,  
Smoked Carrot and Garlic Vinaigrette*

-CHOPPED KALE SALAD **8-**

*Grana Padano, Lemon, Olive Oil, Pinenuts*



# AMELIA'S

## **-TOMAHAWK RIBEYE FOR TWO 125-**

*Duck Fat Potato Cake, Caramelized Okra, Bordelaise, Chimichurri  
(Allow 45 Minutes to Medium Rare)*

**-Dal Forno Romano 2013, Valpolicella Superiore DOC, ITALY (Bottle Only) 179-**

## **-CAMPFIRE SALMON 'ALMONDINE' 32-**

*Pole Beans, Snap Peas, Toasted Almond, Dill, Preserved Lemon Emulsification*

**-Ermitage du Pic Saint Loup Rosé 2020, Languedoc, FRANCE- Half 6- Full 11.75-**

## **-PAN ROASTED SWORDFISH CIAMBOTTA 38-**

*Summer Squashes, Chinese Eggplant, Crushed Tomato,  
Shallot Confit, Lemon-Parsley Pistou*

**-Guinigi Pinot Grigio 2019, DOC Delle Venezie, ITALY- Half 4.50- Full 9-**

## **-CORN & CRAB AGNOLOTTI 34-**

*Lump Crab, Ricotta, Pickled Green Tomato, Beurre Fondue, Pea Shoots, Chili Oil*

**-Jean-Michel Gerin 'La Champine' Viognier 2016, Vin de FRANCE- Half 6.25- Full 12.50-**

## **-HAND CUT PAPPARDELLE 21-**

*Smoked Tomato & Bell Pepper Sugo, Caper, Black Olive, Grana Padano*

**-Domaine de Durban GSM 2019, Beaumes-de-Venise, FRANCE- Half 6- Full 11.75-**

## **-DUO OF BLACK CHERRY BARBECUE QUAIL 31-**

*Polenta Cake, Griddled Okra, Pickled Green Tomato-Peach Relish*

**-Jean Foillard 2019, Beaujolais Village, FRANCE- Half 6.75- Full 13.50-**

## **-10 OZ NEW YORK STRIP LOIN 44-**

*Braised Collard Greens, Patagonia Potato, Heirloom Tomatoes, Bordelaise*

**-Château Bellevue Peycharneau 2016, Bordeaux, FRANCE- Half 5- Full 10-**



**A LA PARILLA Y CHAPA**  
A LA CARTE SELECTIONS  
FROM OUR WOOD FIRED GRILL & GRIDDLE

**CHURRASCO (7oz) 16**

*Chimichurri Marinated Skirt Steak, Okra*

**WHOLE GRILLED QUAIL (5 oz) 11**

*Garlic & Black Pepper Salmuera*

**BROKEN ARROW RANCH**

**VENISON BRATWURST (6 oz) 12**

*Charred Sweet Onion*

**SMOKED LAMB RIBS (5 oz) 17**

*Cucumber, Balsamic*

**ATLANTIC SALMON (7 oz) 15**

*Fines Herbs, Lemon Vinaigrette*

**SEA SCALLOPS (2 pc) 16**

*Pea Purée, Pea Tendril Salad*

**GRILLED VEGETABLE SKEWER (2 pc) 9**

*Green Tomato, Sweet Pepper, Eggplant,  
Smoked Tomato Sauce*

**-HOUSE MADE SAUCE-**

*Chimichurri*

*Roasted Garlic Aioli*

*Dale & Daughter Horseradish Mustard*

*Caramelized Shallot Bordelaise 1*

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**SIDES**

**CHARRED CREAMED CORN 9**

**WARM ROASTED BEETS 8**

**BRAISED COLLARD GREENS 7**

**PATAGONIA POTATO 7**

**ANSON MILLS HEIRLOOM HOMINY SALAD 8**

**PICKLED GREEN TOMATO**

**& CHARRED PEACH SALAD 9**

**SKILLET CORNBREAD**

**& BLISTERED JALAPEÑO BUTTER 8**