



"Good food is the basis of true happiness." Escoffier

– FIRST –

**OVEN ROASTED QUAIL**

Ricotta Gnocchi | Local Mushrooms | Benton's Bacon  
Sage Stuffing

**MUSSELS\***

Poulette or Coconut Curry | Hearth Grilled Baguette

**CHORIZO STUFFED DATES**

Medjoul Dates | Fire Roasted Corn | Feta  
Peppadew Sauce

**SMOKED TROUT**

Hickory Smoked | Pommery Mustard | Caper Berries  
Hearth Roasted Tomatoes | Baby Kale Salad

**OSTRICH CARPACCIO\***

Lightly Smoked | Parmesan | Micro Salad | Truffle  
Pickled Shallots | Hearth Grilled Baguette

**LOLLYPOPS\*: WAGYU | LAMB**

Port Wine Onions | Pommies Puree | Micro Salad  
Peruvian Peppers | Ancho Chili Gastrique

– SECOND –

**BREAD SERVICE** | *served with all second courses*

**CHEDDAR BRIOCHE** | Whipped Truffle Butter

**ADDITIONAL BREAD SERVICE**

**PARISIAN CARROT VELOUTE**

Tarragon Oil

**SAUSAGE & LENTIL SOUP**

Red Lentils | Pheasant Sausage | Rich Broth

**CAESAR**

Grilled Baby Romaine | Parmesan Crisp | Traditional Dressing

**C&F SALAD**

Burrata | Crisp Greens | Pickled Shallots | Cucumber  
Heirloom Tomatoes | Buttermilk or Lemon Truffle  
Dressing

**MEDITERRANEAN SALAD**

Baby Kale | Hearts of Palm | Roasted Red Peppers  
Kalamata Olives | Barrel Aged Feta | Marinated Artichokes  
Chimichurri Vinaigrette

– THIRD –

**BRICK CHICKEN\***

Brick Pressed Double Lobe Statler Breast 12oz | Lemon  
Rosemary | Collard Greens | Baby Dutch Potatoes

**LAMB\***

Hearth Grilled Colorado Lamb Rack 12oz | C&F Vegetables  
Pommes Puree | Ancho Chili Gastrique

**C&F BURGER\***

House Grind | Brioche Bun | Cabernet Ketchup Caramelized  
Shallots | Lettuce | Tomato | C&F Pickles Truffle House Chips

**WILD MUSHROOM GNOCCHI (V)**

Local Mushrooms | Blistered Tomatoes | Peruvian Peppers

**FILET MIGNON\***

6oz | Pommes Dauphinoise | C&F Vegetables | Port Wine  
Demi-Glace

**PROVENÇAL TROUT\***

8oz River Trout | Concasse Tomatoes | Lemon | Capers  
Baby Dutch Potatoes | C&F Vegetables

**WATER BUFFALO\***

6oz | Baby Dutch Potatoes | C&F Vegetables | Huckleberry

**SCALLOPS\***

Celeriac | Crispy Artichokes | Brown Butter Apples  
White Balsamic Crema

**FILET MIGNON & LOBSTER TAIL\***

6oz | Pommes Dauphinoise | C&F Vegetables | Port Wine  
Demi-Glace

**BLACKENED COCONUT CURRY SNAPPER**

Risotto | Red Curry | Cashews | Sugar Snap Peas  
Butternut Squash

**PORK CHOP\***

Hearth Grilled Lady Edison Farms Double Bone  
Pork Chop 14oz | C&F Vegetables | Pommes Dauphinoise  
Porcini Mushroom Sauce

**GAME SAUSAGE TRIO**

Pheasant | Wild Boar | Venison | Sour Kraut | Whole Grain  
Mustard | Pommes Purée

**PROSCIUTTO WRAPPED VEAL TENDERS\***

C&F Vegetables | Pommes Dauphinoise | Porcini  
Mushroom Sauce

**4 COURSE TASTING MENU \$60**

*With Wine Pairing +40*

*Premier Wine Pairing +80*

**CHEF'S TABLE EXPERIENCE 8 COURSE \$120**

*With Wine Pairing + 80*

*Premier Wine Pairing + 160*

*(72 Hour Notice)*

**PROGRESSIVE AMERICAN**

*Progressive American cuisine emphasizes local or regional ingredients and traditions, often augmenting these with elements from haute cuisine or international fare.*



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## – Hearth Grilled Primal Cuts – *A LA CARTE MENU*

### PRIMAL CUTS\*

Delmonico Rib Eye 14oz  
Veal 8oz  
Hanger Steak 10oz  
Filet Mignon 6oz or 10oz  
American Wagyu Strip (BMS 6-7) 12oz  
Brick Chicken 12oz  
Water Buffalo 6oz  
Pork Chop 14oz  
Game Sausage Trio  
*Pheasant | Wild Boar | Venison*

### SAUCES \$2 EACH

Béarnaise | Ancho Chili Gastrique | Peppercorn  
Wild Cherry Bourbon | Chimichurri | Huckleberry  
Cabernet | Porcini Mushroom

### SIDES

Pan Roasted Mushrooms | Honey Thyme Parisian  
Carrots | Roasted Butternut Squash with Sage  
Brown Butter | Creamed Spinach | Asparagus with  
Lemon & Garlic | Haricot Vert | Sweet Cream  
Brussel Sprouts with Candied Pecans | Traditional  
Southern Collard Greens

### POTATOES

Pommes Puree | Pommes Dauphinoise  
Truffled House Chips | Baby Dutch Potatoes

### ACCOMPANIMENTS

Lobster Tails (two)  
Foie Gras

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## – VEGETARIAN –

### PAKORA (VE)

Indian Fritters | Mild Spice | Cast Iron Fried  
Two Chutneys: Mint & Tamarind

### MEDITERRANEAN SALAD

VEGAN BY REQUEST  
Baby Kale | Hearts of Palm | Roasted Red Peppers  
Kalamata Olives | Barrel Aged Feta | Marinated  
Artichokes | Chimichurri Vinaigrette

### CRISPY ARTICHOKE S

VEGAN BY REQUEST  
Celeriac | White Balsamic Crema

### C&F SALAD

VEGAN BY REQUEST  
Weekly Vegetables | Burrata | Crisp Greens Pickled  
Shallots | Heirloom Tomatoes | Buttermilk or Lemon  
Truffle Dressing

### JACK FRUIT BBQ

Ga Sauce | Hearth Dried Pineapple  
C&F Pickles Polenta Fries | Feta

### PARISIAN CARROT VELOUTE

Tarragon Oil

### WILD MUSHROOM GNOCCHI

Local Mushrooms | Blistered Tomatoes | Peruvian  
Peppers

### WELLINGTON

Cremini Mushrooms | Spinach | Puff Pastry  
C&F Vegetables | Tomato Chutney

### RAMEN

VEGAN BY REQUEST  
Rich Broth | Nori | Kimchi | Soft Boiled Egg

THREE COURSE VEGETARIAN TASTING MENU \$30 | *With wine pairing +30*

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## – TAPAS –

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### CHORIZO STUFFED DATES

Medjoul Dates | Fire Roasted Corn  
Feta | Peppadew Sauce

### PAK ORA (VE)

Indian Fritters | Mild Spice | Cast Iron Fried  
Two Chutneys: Mint & Tamarind

### SMOKED TROUT

Hickory Smoked | Pommery Mustard  
Caper Berries | Hearth Roasted Tomatoes  
Baby Kale Salad

### CRISPY ARTICHOKE (V)

VEGAN BY REQUEST

Celeriac | White Balsamic Crema

### MUSSELS

Poulette Or Coconut Curry  
Hearth Grilled Baguette

### JACK FRUIT BBQ (V)

Ga Sauce | Hearth Dried Pineapple  
C&F Pickles Polenta Fries | Feta

### PIG "WINGS"

Suckling Pig Shank | Pulled Pork  
Traditional Slaw | Hatch Chili Cornbread

### LOLLIPOPS\*:

#### WAGYU | LAMB

Port Wine Onions | Pommies Puree | Micro  
Salad | Ancho Chili Gastrique

### C&F SLIDERS\*

House Grind | Brioche Bun | Cabernet Ketchup  
Caramelized Shallots | Lettuce | Tomato  
C&F Pickles | Truffled House Chips



## COCKTAILS

### 49'ER

*Four Roses Bourbon, Lemon, Honey,  
Ginger Lemon Tincture*

### C&F OLD FASHIONED

*Four Roses Bourbon, Simple Syrup,  
Bartender's Choice Bitters*

### SMOKE

*Rittenhouse Rye, Lemon, Smoked Honey,  
Fernet Branca, Islay Scotch Float*

### AFTERNOON DELIGHT

*Seersucker Gin or Ketel Vodka,  
Blueberry Syrup, Lemon, Grapefruit  
Lavender Bitters*

### C&F SOUR

*Four Roses Bourbon, Lemon, Honey,  
Pasteurized Egg White, Bonarda Float*

### SALT

*Tequila, Averna Amaro, Agave, Lime,  
Jamaica, Mezcal Float*

### BARREL AGED

### WHITE NEGRONI

*Boodles Gin, Benedictine, La Quintinye  
Blanc*

### BARREL AGED

### BOULEVARDIER

*Sazerac Rye, Carpano Antica, Compari*

***"Too much of anything is bad, but too much  
good whiskey is barely enough."***

***Mark Twain***