

## Hors d'œuvres

**Smoked Trout Pancake**  
Missouri trout, horseradish aioli  
\$9

**Escargots**  
garlic parsley butter  
\$12

**Firecracker Shrimp**  
fried Gulf shrimp, chipotle aioli,  
egg and tobiko caviar, Asian slaw,  
honey Sriracha sauce  
\$14

**Mussels and Frites**  
sundried tomato pesto, white  
wine, butter, Tabasco  
\$16

**Crab & Bacon Bread Pudding**  
roasted mushrooms, arugula,  
sherry vinaigrette, béarnaise  
\$12

**Vegetable Risotto**  
peas, corn, tomato, and  
a rosemary mascarpone cream \$12



## Flatbreads & Crêpes

**Duck Confit Crêpe**  
pepper jack, balsamic,  
truffle honey  
\$9

**Smoked Salmon Crêpe**  
dill cream cheese, red onion, fried  
capers  
\$10

**Classic Flatbread**  
pepperoni, sausage, three cheeses  
\$12

**Margherita Flatbread**  
tomato, basil, mozzarella,  
balsamic  
\$11

**Short Rib Flatbread**  
red wine-braised short rib,  
fontina, red onion, blue cheese  
and honey Sriracha  
\$13

## Fruits de Mer

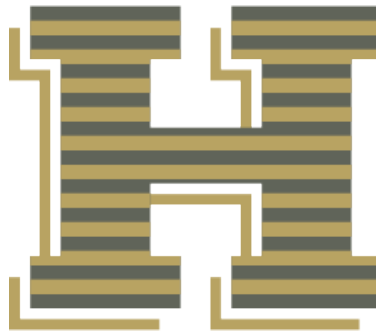
**Oysters**  
\$2.75 ea.

**Shrimp**  
\$2 ea.

**Lobster Tail**  
\$12

**Petit Plateau**  
10 oysters, 10 shrimp,  
2 lobster tails  
\$65

**Grand Plateau**  
18 oysters, 18 shrimp,  
1 whole lobster  
\$125



## Fromage & Charcuterie

**Butcher's Board**  
*your server knows today's selection  
of meats and cheeses*  
\$20



*Please let your server know if you would  
like to see a menu of vegetarian dishes or one  
highlighting gluten-free options.*

*Consuming raw or undercooked meat, shell-  
fish, seafood, poultry, or eggs may increase  
your risk of food-borne illness.*

## Soups & Salads

**Herbie's House**  
romaine, bacon, tomato, red  
onion, avocado, wonton, basil  
buttermilk  
\$9

**Mixed Greens Salad**  
heritage blend greens, roasted  
beets, goat cheese, spiced  
walnuts, pickled red onions,  
and a honey dijon vinaigrette  
\$9

**Caesar**  
romaine, parmesan, crouton  
\$8

**Lobster Salad**  
poached lobster tail, arugula, feta,  
asparagus, sherry vinaigrette,  
poached egg, lemon emulsion  
\$20

**French Onion Soup**  
crostini, gruyère cheese  
\$7

**Soupe du Jour**  
cup bowl  
\$4 \$7



## Burgers & Sliders

**Slider du Jour**  
*your server knows today's selection*  
\$9

**Herbie's Burger**  
beef & pancetta on brioche with  
smoked goat cheese, peppered  
bacon, romaine, tomato,  
red onion, & frites  
\$12

**Bison Burger**  
SayersBrook Farm bison, shallot  
balsamic jam, Yorkshire  
mayo, & frites  
\$16

# PLATS PRINCIPAUX

## **Salmon**

spring vegetable risotto, brown butter, and seared lemon \$28

## **Scallops**

sundried tomato farro risotto, sautéed spinach, citrus beurre blanc \$30

## **Pork Chop**

truffled grits, asparagus, brandy demi-glace \$25

## **Shrimp and Grits**

Tasso ham, mushroom, green onion, brandy, veal demi-glace,  
truffled-grits, buttermilk tobacco onions \$15/29

## **Coffee & Chili Rubbed Lamb**

whipped potatoes, broccolini, bing cherry demi-glace \$40

## **Short Rib**

braised red cabbage, horseradish whipped potatoes, braisage \$28

## **Beef Wellington**

sautéed medley of spinach, mushrooms, and roasted red peppers,  
duxelles, wild mushroom demi-glace \$34

## **Filet Mignon**

creamed spinach, fingerling potatoes, mushroom demi-glace \$36

## **Lobster Mac 'n' Cheese**

lobster tail, corn, four-cheese mornay, asiago gratin & truffle oil \$23

## **Whole Maine Lobster**

risotto & sautéed spinach M.P.

## **Vegetable Lasagna**

squash, zucchini, spinach, ricotta, mozzarella, mascarpone, marinara \$19

## **Dover Sole**

poached asparagus, roasted fingerlings & brown butter M.P.

## **Roasted Chicken**

chicken breast, bacon, shaved Brussels sprouts, grilled bread, pan jus \$21

## **Grilled Duck Breast**

arugula and wild mushroom salad, duck egg roll, plum and citrus coulis \$29

