



APPETIZERS

FALL & WINTER

Sweet & Smokey Bacon Wrapped Chicken <i>Hardwood Bacon . Brown Sugar . Dark Chili</i>	3 ⁵⁰	Pan Seared Scallop <i>Carrot and Cabbage Slaw . Miso Dressing . Orange Salt</i>	5 ⁰⁰
Baked Stuffed New Potato <i>Chorizo . Aged Cheddar . Sour Cream . Chive</i>	3 ⁵⁰	Bacon Wrapped Jumbo Scallops <i>Hardwood Smoked Bacon . S&P</i>	5 ⁰⁰
Asian Pork Belly <i>Crisp Pork Belly . Asian Glaze . Sesame . House Pickle</i>	5 ¹⁵	Grilled Lamb Lollipop <i>Za'atar . Greek Yogurt Tzatziki . Dill</i>	6 ⁵⁰
Mediterranean Falafel <i>Cumin . Coriander . Cilantro . Greek Yogurt Tzatziki</i>	3 ³⁰	5 Spice Ahi Tuna <i>Szechuan Peppercorn . Bok Choy Slaw . Sriracha Aioli</i>	5 ⁰⁰
Sausage Stuffed Mushrooms <i>Sweet Fennel Sausage . Herbs . Panko</i>	3 ³⁰	Shrimp Cocktail <i>Jumbo Shrimp . House Cocktail . Lemon</i>	6 ⁰⁰
Parmesan Arancini <i>Aged Parmesan Risotto . Panko . Olive Oil Aioli</i>	3 ⁷⁵	Coconut Shrimp <i>Jumbo Shrimp . Toasted Coconut . Sweet Chili</i>	4 ³⁵
Maryland Crab Cake <i>Lump Crab . House Bread Crumb . Spicy Remoulade</i>	4 ¹⁵	Petite Calzone <i>Mozzarella . Pepperoni . House Pomodoro</i>	4 ³⁵
Gravlax Crostini <i>House Cured Salmon . Rye Crostini . Dill Cream</i>	3 ⁹⁵	Chipotle Pork Tostada <i>Achiote . Avocado Lime Mousse . Pickled Red Onion . Cilantro</i>	4 ³⁵
Petite Lobster Roll <i>House Toasted Brioche Roll . Mayo . Micro Greens</i>	7 ⁷⁵	Chicken Vol Au Vent <i>Roast Chicken . Veloute . Puff Pastry</i>	3 ⁵⁰
Spanakopita <i>Crisp Phyllo . Spinach . Feta</i>	3 ³⁰	Cheese Board <i>House Crackers . Honey . Fresh and Dried Fruit</i>	6 ²⁵
Italian Potato Croquette <i>Mozzarella . Prosciutto . Roasted Garlic Aioli</i>	3 ⁵⁰	Charcuterie Board <i>Mustard . House Pickles . Olive</i>	7 ²⁰
Bruschetta on Crostini <i>Roma Tomato . Sweet Basil . Boursin</i>	2 ⁷⁵	Seasonal Crudite <i>Seasonal Vegetables . House Dip</i>	4 ⁷⁵
Summer Petite Tartlet <i>Phyllo . Savory Blueberry Jam . Brie</i>	2 ⁷⁵	Antipasti Board <i>Italian Meats . Cheese . Artichoke . Olive Sweet Pepper</i>	11 ⁵⁰
Traditional Stuffed Mushrooms <i>Challah . Herbs . Crisp Panko</i>	2 ⁷⁵	House Grazing Table <i>Cheese . Charcuterie . Seasonal Vegetables Hummus . Fresh and Dried Fruits . Honey House Crackers and Bread</i>	12 ²⁵
Korean Meatballs <i>Sweet Chili . Ginger . Scallion</i>	3 ⁵⁰	Raw Bar <i>Oyster . Little Neck Clam . Shrimp . Lobster Tail Cucumber Mignonette . House Cocktail Sauce Lemon . Tabasco</i>	18 ²⁵
Southern Fried Chicken & Waffle <i>Buttermilk Fried Chicken . Vanilla Waffle Local Maple</i>	5 ⁵⁰		

Mezzanine



FIRST COURSE

FALL & WINTER

Chef Composed Plates

Tomato and Burrata <i>Heirloom Tomato . Burrata . Corn . Herb Oil</i>	9 ⁷⁵	Grilled Flank Steak <i>House Marinade . Swiss Chard . Chimichurri</i>	10 ⁷⁵
Bourbon Poached Peach <i>Heirloom Tomato . Whipped Ricotta . Candied Walnut . Mint Simple</i>	9 ⁷⁵	Pan Seared Prawn <i>Squid Ink Pasta . Seafood Broth . Herb Roasted Tomato . Charred Lemon</i>	10 ⁷⁵
Pan Seared Scallop <i>Farro Tabouleh . Lemon Zest . Pistachio Dust</i>	10 ⁷⁵	Lobster Ravioli <i>Brown Butter . Corn Succotash</i>	10 ⁷⁵

Salads

Farmer's Garden <i>Mixed Greens . Seasonal Vegetables . White Balsamic</i>	6 ²⁵	Signature <i>Mixed Greens & Romaine . Dried Cranberry . Toasted Pecan . Seasonal Red Fruit . Blush Vinaigrette</i>	7 ²⁵
Caesar <i>Romaine . Parmesan . Croutons . House Dressing</i>	6 ²⁵	Summer Berry Salad <i>Mixed Greens . Cucumber . Feta . Seasonal Berries . Toasted Pecans . House Blush Vinaigrette</i>	7 ²⁵
Stone Fruit Salad <i>Mixed Greens . Candied Bacon . Grilled Seasonal Stone Fruit . Pickled Red Onion . Dijon Vinaigrette</i>	7 ²⁵	Tuscan Salad <i>Spring Greens . Roasted Asparagus . Tomato . Shaved Parmesan Reggiano . Toasted Pine Nut . Prosecco Vinaigrette</i>	7 ²⁵
Greek <i>Mixed Greens . Feta . Kalamata Olive . Cucumber . Tomato . Red Onion Peperoncini . House Vinaigrette</i>	7 ²⁵	Citrus Spinach <i>Mixed Greens . Baby Spinach . Citrus . Shaved Fennel . Pickled Red Onion . Citrus Blush Vinaigrette</i>	7 ²⁵

Soup

Creamy Tomato <i>Herb Oil . Micro Basil</i>	7 ²⁵	Winter Minestrone <i>Crisp Pancetta</i>	7 ⁹⁵
Butternut Squash <i>Pumpkin Oil . Creme Fraiche . Pepitas</i>	7 ²⁵	Seafood Chowder <i>Haddock . Bay Scallop . Shrimp</i>	8 ³⁵

Mezzanine



COMPOSED PLATES

MEZZANINE EVENTS

Dry Aged NY Strip - 54⁵⁰

Whipped Yukon Gold Potatoes . Truffle Salt . Sauteed Asparagus Tips

Center Ribeye - 46²⁵

Smashed Crispy Potatoes . Chimichurri . Sauteed Tuscan Kale

Grilled Pork Chop - 39

Farro . Roasted Malibu Carrot . Blueberry Demi

Pork Osso Bucco - 39

Creamy Polenta . Braised Vegetables . Gremolata

Duck Breast - 46²⁵

Wild Rice . Caramelized Apple . Butternut Squash . Brussels

Spring Chicken - 42⁰⁰

*Heritage Statler Chicken . Crisp Saffron Risotto .
Spring Vegetables . Honey Fig Gastrique*

Mediterranean Chicken - 38⁰⁰

*Chicken Roulade with Sun Dried Tomato and Spinach . Herbed Wild
Rice . Summer Vegetables . Fire Roasted Red Pepper*

Summer Chilean Sea Bass - 47²⁵

Purple Potato . Asparagus . Garlic Butter Sauce . Herbs

Fall Chilean Sea Bass - 47²⁵

Chorizo Risotto . Asparagus . Tomato Relish

Cedar Plank Salmon - 41⁵⁰

Barley . Haricot Verts . Blackberry Sauce

Mezzanine



PLATED ENTREES

FALL & WINTER

CHICKEN

Mezzanine Signature Chicken 23⁷⁵
Challah & Herb Stuffing . Apricot Glaze

Chicken Marsala 24⁹⁵
*Butter Roasted Forest Mushrooms . Marsala Wine
Cream Sauce*

Basil & Mozzarella Stuffed Chicken 24⁹⁵
Challah & Herb Stuffing . Basil . Mozzarella . Bruschetta

Chicken Piccata 23⁷⁵
Shallots . Capers . Lemon Butter Sauce

Tuscan Chicken 24⁹⁵
*Sundried Tomato . Parmesan Cream Sauce .
Blistered Tomatoes . Arugula*

Peruvian Chicken 24⁹⁵
*Marinated Grilled Chicken Breast . Aji Amarillo
Creamy Salsa Verde*

PORK

Frenched Bone In Pork Chop 24⁹⁵
Herb Brined . Grilled . House Demi

BEEF

Tenderloin Filet 33²⁵
*Coarse Salt & Fresh Cracked Pepper .
Seared . Garlic Herb Compound Butter*

Korean Short Rib 30⁹⁵
*Seasonal Vegetable Braise . Herbs .
Tamari Reduction*

Tuscan Short Rib 30⁹⁵
Red Wine Braise . Herbs . Fennel . Tomato

SEAFOOD

Baked Stuffed Haddock 27⁹⁵
*Challah, Bay Scallop, Crab & Herb Stuffing
Lemon Beurre Blanc*

Pan Seared Salmon 27⁹⁵
Citrus Compound Butter or Pineapple Salsa

Swordfish Steak 28⁹⁵
Citrus Compound Butter or Pineapple Salsa

Pan Seared Scallops 28⁹⁵
Lemon Beurre Blanc

Mezzanine



VEGETARIAN ENTREES

PLATED

All Season

Coconut Curry 19⁹⁵
*Seasonal Vegetables . Coconut Curry Broth
Basmati Rice*

Veggie & Shitake Pappardelle 22⁹⁵
*Hearty Greens . Butter Seared Shitake
Mushrooms . Pappardelle Pasta*

White Wine Risotto & Squash 19⁹⁵
*Seasonal Squash . Filled with
White Wine & Herb Risotto*

Polenta & Mushrooms 23⁹⁵
*Fried Polenta Cake . Butter Roasted Forest
Mushrooms . Crispy Leeks . Sage Garlic Oil*

Moroccan Stuffed Sweet Potato 23⁹⁵
*Chickpeas . Apples . Garlic
Torn Herbs . Smoked Yogurt*

Panko Fried Portobello 23⁹⁵
*Herb Risotto . Sun Dried Tomato Pesto
Roasted Asparagus*

Spring / Summer

Summer Farro Bowl 23⁹⁵
*Whipped Ricotta . Roasted Parsnips . Hazelnuts
Orange Supremes . Butter Lettuce . Honey Vinaigrette*

Pasta Primavera 19⁹⁵
*Seasonal Vegetables . Light Lemon
Butter Sauce . Pasta*

Char Grilled Cauliflower 23⁹⁵
*Crisp Chickpeas . Roasted Golden Beets . Goat Cheese
Radish . Green Goddess Dressing*

Seasonal Ravioli 21⁹⁵
*Spinach and Garlic . Tuscan Cream Sauce . Herb Salad
(OR) 3 Cheese . House Pomodoro . Shaved Parmesan (19⁹⁵)*

Fall / Winter

Winter Farro Bowl 23⁹⁵
*Italian Farro . Sautéed kale . Calimyrna Figs
Goat Cheese . Maple Mustard Vinaigrette*

Mushroom Bolognese 22⁹⁵
Hearty Vegetarian Ragu . Fresh Bucatini Pasta

Seasonal Ravioli 21⁹⁵
*Wild Mushroom . Creamy Marsala . Roasted Mushrooms
(OR) Sweet Potato and Butternut Squash . Sage Brown Butter*

Mezzanine



SIDES AND LATE NIGHT

MEZZANINE EVENTS

Signature Sides

Potatoes <i>Herb Roasted or Mashed</i>	3 ⁹⁵
Whipped Garlic Potatoes	4 ⁹⁵
White Wine Risotto <i>Roasted Garlic . Parmesan . Butter . Chive</i>	4 ⁹⁵
Wild Rice <i>House Grain Blend . Veal Stock</i>	3 ⁹⁵
Green-Top Malibu Carrots	4 ²⁵
French Green Beans with Shallots	3 ⁹⁵
House Artisan Bread	2 ⁸⁵

Seasonal Sides

SPRING/SUMMER

Grilled Summer Vegetables	4 ⁹⁵
Grilled Broccolini	4 ²⁵
Grilled Asparagus	4 ²⁵

FALL/WINTER

Roasted Root Vegetables <i>Carrot . Sweet Potato . Turnip . Hard Squash</i>	4 ²⁵
Delicata Squash	4 ²⁵

Late Night Snacks

Soft Pretzles - 5

Classic Salt . Cinnamon Sugar . Jalapeno Cheddar

Slab Pizza - 6

Three Cheese or Three Meat

Popcorn - 5

*Bourbon Caramel . Chocolate Almond Coconut .
Rosemary Parmesan . Maple Cinnamon*

Buffalo Chicken Dip Bites - 4⁷⁵

Mezzanine



DESSERT

FALL & WINTER

Mini Dessert Display PICK 4 6²⁵ pp

Classic Petite Cupcakes . Cannoli . Whoopie Pie . Petite Cheesecake .
Cookies . Bars . Oatmeal Cream Sandwich Cookie . Confetti Sandwich Cookie
Mini Panna Cotta . Key Lime and Lemon Tart Bites

Signature Donuts 3⁹⁵ pp

Lemon Blueberry . Vanilla Buttercrunch . Sprinkled Fun-Fetti . Chocolate Coconut
Old Fashioned . Fruity Pebble . Strawberry Buttercrunch . Double Chocolate
Cookies and Cream . Espresso Chip . Chocolate Buttercrunch

Classic Treats

<i>Whoopie Pies</i>	3 ⁶⁵
<i>Cannoli</i>	3 ¹⁵
<i>Hand Pies</i>	4 ¹⁵
<i>Creme Brulee</i>	6 ⁵⁰
<i>Petite Trifle</i>	4 ¹⁵
<i>Strawberry Shortcake</i>	
<i>Lemon & Berry</i>	
<i>Key Lime</i>	
<i>Tiramisu</i>	
<i>Chocolate</i>	

Cookies & Bars

	2 ⁹⁵
<i>Chocolate Chip</i>	
<i>Peanut Butter</i>	
<i>Oatmeal Raisin</i>	
<i>Fun-fetti (VGN)</i>	
<i>Lavender Shortbread</i>	
<i>Triple Chocolate Chunk (GF)</i>	
<i>Coconut Macaroons (GF)</i>	
<i>Biscotti</i>	
<i>Brownie</i>	
<i>Blondie</i>	

Whole Fruit Pies

	3 ¹⁵⁰
<i>Blueberry</i>	
<i>Strawberry Rhubarb</i>	
<i>Key Lime</i>	
<i>Peach</i>	

Whole Signature Pies

	3 ⁶⁷⁵
<i>Chocolate Cream (GF)</i>	
<i>Pecan</i>	

Signature Filled Cupcakes

	3 ⁶⁵
<i>Cinnamon Bun</i>	
<i>Egg Nog</i>	
<i>S'mores</i>	
<i>Chocolate Mocha</i>	

Custom Wedding Cakes

Tasting & Design Appointment
with in-house Pastry Chef

Mezzanine