

# *Kitchen*

at eight sixty-eight grant

## **Starters**

- Sweet Yellow Corn Soup**, Parmesan, Truffle Oil 6
- Tomato Basil Soup**, Grilled Cheese toast, Garlic oil 8
- Arugula Salad**: Baby Beets, Goat Cheese, Shaved Fennel, Spiced Pumpkin Seeds, Citrus Vinaigrette 9
- Field Green Salad**: Seckle Pears, Point Reyes Blue Cheese, Candied Walnuts, Red Wine Vinaigrette 10
- Fried Artichoke Salad**: Grilled Radicchio, Fresh Parsley, Meyer Lemon Vinaigrette, Manchego Cheese 11
- Duck Spring Rolls**: Honey Ponzu Sauce, Cabbage Arugula Slaw 8
- Kitchen Caesar**: Hearts of Romaine, Anchovy Lemon Vinaigrette, Garlic Croutons, Shaved Parmesan 9
- Bruschetta**: Garlic Bean Puree, Spicy Coppa, Grilled Focaccia, Parmesan 7
- Bruschetta**: Heirloom Tomatoes, Grilled Focaccia, Goat Cheese, Basil 8
- Fritto Misto**: Fried Calamari, Fennel, Green Beans, Pimentone Aioli 10
- Seared DayBoat Scallops**: Coconut Risotto, Thai Curry, Wild Mushroom Ragout 16
- Whole Grilled Artichoke**: Parsley Caper pesto, Parmesan 9
- Kitchen Charcuterie**: Pistachio, Pork & Duck Pate, Warm Marinated Olives, Spanish Manchego 8

## **Pasta**

- Housemade Ravioli**: Duck & Beef Filled Ravioli, Maitake Mushrooms, Rosemary 16
- Gnocchi**: Housemade Potato Pasta, Sweet Peas, Pancetta, Fresh Ricotta Cheese 13
- Linguine**: White Shrimp, Tomato Saffron Sauce, Chili Oil, Lemon Breadcrumbs 16
- Orrechiette**: Tomato Sausage Sugo, Porcini Mushrooms, Shaved Parmesan 18

## **Entrees**

- Grilled Double Cut Pork Chop**: Cannelini Beans, Artichokes, Fennel Sausage, Roasted Honeyed Peppers 24
- Seared Wild Coho Salmon**: Spaghetti Squash, Toasted Hazelnuts, Fresh Corn & Cherry Tomato Salad 22
- Pan Roasted Half Chicken**: Roasted Cauliflower, Tasso Ham, Rosemary, Lemon Cream 21 Please allow 12 min.
- Braised Beef Short Ribs**: Parsnip Mashed Potatoes, Baby Squash, Gremolata, Star Anise Jus 24
- Pancetta Wrapped Venison Filet**: Potato Gratin, Brussel Sprouts, Foie Gras Butter, Braised Shallots 30
- Pomegranate Glazed Grilled Lamb Chops**: Roasted Yams, Mint, Napa Cabbage, Pomegranates, Natural Jus 26
- “Creekstone” 14 oz. Angus Rib eye**: Fingerling Potatoes, Trumpet Mushrooms, French Beans, Chimichurri 32
- Grilled Skirt Steak**: Portabello Couscous, Herb Salad, Chimichurri, Porcini Jus 23

## **Salami & Cheese**

- Mild Coppa 5
- Imported Sopressata 5
- Spanish Manchego 4
- Humboldt Fog 5

## **Sides**

- Swiss Chard, Raisins, Pinenuts 4
- Grilled Asparagus, Parmesan, Extra Virgin 5
- Parship Potato Mash 5
- Roasted Cauliflower, Pancetta, Rosemary 4
- Portabello & Lemon Couscous 5

10/12/07

18 Gratuity added to parties of 6 or more  
Cell Phones in use will be confiscated & made into soup  
\$10 Corkage Fee

Open Tuesday- Sunday for dinner  
Thursday and Friday for Lunch  
Closed Mondays