



Starters

Artichoke White Bean Dip • 15

Marinated Artichoke Hearts, Crostini, Vegetable Crudit 

Ginger Soy Brussels Sprouts • 18

Ginger Soy Caramel, Sesame Cucumbers, Cilantro-Lime Emulsion, Sesame Brittle, Cilantro

Honey Sriracha Cauliflower • 17

Crispy Cauliflower, Honey Sriracha Glaze, Herb Cabbage Slaw, Pickled Red Onion, Dill Crema

Chesapeake Crab Cake • 22

Fennel Cabbage Slaw, Dijon Aioli

Wood Roasted Wagyu Meatballs • 19

Housemade Wagyu Meatballs, Demi Glace, Sweet Potato Pur e, Pickled Red Onion

Chili Crunch Calamari • 19

Chipotle Mayo, Pickled Veggies, Cilantro, Lime

Smoked Salmon & Crispy Polenta • 18

House Smoked Salmon, Crispy Polenta Cakes, Dill Crema, Salmon Roe

Crispy Avocado & Crab Salad • 22

Panko Crusted Avocado, Blue Crab, Cucumber, Pickled Onion, Cilantro

Charcuterie • 37

A Thoughtful Selection Of Artisan Meats & Cheeses, Assorted Garnishes

Pizzas

Sausage, Peppers & Onions • 25

Italian Sausage, Sweet Onion, Bell Pepper, Marinara Sauce, Mozzarella

Margherita • 24

Sliced Tomato, Fresh Mozzarella, Basil

Roasted Tomato and Jalape o • 24

Sliced Jalape o, Confit Tomato, Mozzarella, Cilantro-Arugula Pesto, Pickled Red Onion

Soppressata • 25

Soppressata, Marinara, Mozzarella

Wild Mushroom • 24

Mixed Mushrooms, Mozzarella, Goat Cheese, Arugula, Truffle Vinaigrette

Prosciutto & Fig • 28

Marinara, Mozzarella, Whipped Ricotta, Prosciutto, Pickled Red Onion, Fig Jam

Soups & Salads

Smoked Onion Soup • 12

Sherried Onions, Garlic, Beef Stock, Crouton, Smoked Gouda, Provolone, Chives

Corn Soup • 12

Crab & Avocado Pico de Gallo, Chili Oil

Simple Salad • 14

Arcadia Greens, Carrots, Cucumbers, Baby Heirloom Tomatoes, Croutons, Lemon-Herb Vinaigrette

Stone Oak Salad • 16

Arcadia Greens, Granny Smith Apple, Dried Cherries, Aged White Cheddar, Candied Pecans, Balsamic Vinaigrette

Caesar Salad • 14

Gem Lettuce, Caesar Dressing, Crushed Garlic Croutons, Parmesan

Tomato & Burrata Salad • 18

Heirloom Tomatoes, Burrata, Cherry Tomato Confit, Cilantro-Arugula Pesto, Tomato Vinaigrette

From The Wood Grill

Black Truffle Burger • 24

Smoked Gouda & Swiss Cheeses, Balsamic Onions, Black Truffle Aioli, House Pickles, House Bun, Seasoned Fries

Grilled Norwegian Salmon • 38

Black Rice Risotto, Roasted Zucchini, Roasted Corn Salad, Cilantro-Arugula Pesto

14oz Double Cut Pork Chop • 41

House Spice Rub, Whipped Sweet Potato, Asparagus, Cipollini Onions, Apple Mostarda

8oz Prime Filet Mignon • 55

16oz Prime Ribeye • 65

Steak Toppers

Blue Cheese Butter • 4

Maître D' Butter • 4

Chipotle Butter • 4

Black Truffle Butter • 6

Entrees

Chef's Market Selection • MP

Chef's Featured Seafood Preparation

Pan Roasted Chicken • 32

Grilled Asparagus, Roasted Mushrooms, Savory Bread Pudding, Chicken Jus

Sautéed Jumbo Shrimp • 37

Housemade Spaghetti, Tomatoes, Pickled Peppers, Roasted Garlic, Arugula, Lemon Cream

Coriander Crusted Duck Breast • 43

Poached Medjool Dates, Carrot Purée, Broccolini, Duck Jus

Braised Beef Short Rib • 39

Whipped Yukon Gold Potatoes, Heirloom Carrots, Demi Glace, Crispy Shallots

Sides

Whipped Yukon Gold Potatoes • 12

Chives

Au Gratin Potatoes • 14

Gold Potatoes, Cheddar, Smoked Gouda, Parmesan, Bacon, Chives

Whipped Sweet Potatoes • 14

Bourbon Maple Honey Butter, Chives

Parmesan Truffle Fries • 14

Truffle Salt, Parmesan, Chives, Black Truffle Aioli

Signature Onion Rings • 14

House Ranch, Chipotle Aioli

Grilled Asparagus • 14

Confit Garlic, Black Truffle Aioli, Crispy Shallots

Wood Roasted Heirloom Carrots • 14

Dill Crema, Cilantro-Arugula Pesto, Candied Pecans, Chili Crunch

Shrimp & Crab Fried Rice • 22

Sautéed Shrimp, Lump Crab, Egg, Bell Pepper, Jalapeño, Cilantro, Ginger Soy Glaze, Sesame Seeds