

locally **CRAFTED**

DINNER

SOUPS & SALADS

ALL SALADS SERVED WITH HOUSE BREAD

Baked French Onion Soup 9
PROVOLONE, GRUYÈRE, SWISS, PARMESAN CRUST

Soup du Jour 6

Caesar* (GFA)
SMALL 7 • ENTRÉE 12
ROMAINE, SHAVED PARMESAN, CROUTONS, ANCHOVY,
CAESAR DRESSING

Bev's Chopped Cobb* (GF)
SMALL 7 • ENTRÉE 12
ROMAINE, SPRING GREENS, CUCUMBERS, GRAPE TOMATOES,
CARROTS, HARD-BOILED EGG, BEETS, BLEU CHEESE CRUMBLES,
GORGONZOLA DRESSING

Grilled Watermelon & Burrata 14 (GF)
ARUGULA, GRILLED WATERMELON, FRESH BURRATA, CRISPY PROSCIUTTO,
BALSAMIC CAVIAR

Asian Chicken 18 (GF)
GREENS, PAN-SEARED CHICKEN, ASIAN VEGETABLES, CRISPY NOODLES,
THAI PEANUT DRESSING

Warm Goat Cheese 14
PANKO ENCRUSTED FRIED GOAT CHEESE, ROASTED BEETS,
DRIED CHERRIES, PECANS, PICKLED ONION, STRAWBERRIES,
POMEGRANATE VINAIGRETTE

Add
STEAK* 9 / CHICKEN 5 / SALMON* 8
SLICED AVOCADO 4 / FALAFEL 5

OVEN

GLUTEN-FREE CRUST AVAILABLE

Belle Isle 14
FRESH MOZZARELLA, CAPICOLA HAM, SOPPRESSATA, SPICY SALAMI,
PEPPERONI, PARMESAN, GARDEN HERBS

Margherita 15
HEIRLOOM TOMATOES, FRESH MOZZARELLA, BASIL, MARINARA, E.V.O.O.

Frank 14
BEST DARNED PEPPERONI PIZZA EVER

Formaggio 13
MOZZARELLA, PECORINO, PROVOLONE, PARMESAN, FRESH HERBS

Grilled Veggie 14
GARLIC AND HERB SPREAD, GRILLED VEGETABLES, MOZZARELLA,
BALSAMIC GLAZE

(GF) — GLUTEN-FREE / (GFA) — GLUTEN-FREE AVAILABLE

MAINS

Market Fish MKP
Butchers Block Daily Cut MKP
SERVED WITH CHEF'S ACCOUTREMENTS

Crab Encrusted Blackened Salmon* 27 (GF)
JUMBO LUMP CRAB, GINGER, CORN AND PEA SUCCOTASH

House-Prime NY Strip Steak* 38 (GF)
10 OZ. NY STRIP, GARLIC AND HERB COMPOUND BUTTER, SEA SALT AND
ROSEMARY STEAK FRIES

Day Boat Diver Scallops* 32 (GF)
CAULIFLOWER, TOASTED ALMONDS, GOLDEN RAISINS, BALSAMIC REDUCTION

PARK 600 Burger* 18 (GFA)
AGED WHITE IRISH CHEDDAR, PEPPERED MAPLE BACON, BOURBON ONIONS,
TRUFFLE AIOLI, THICK-CUT FRIES

Kurobuta Pork Chop* 26 (GF)
12 OZ. KUROBUTA PORK CHOP, FUJI APPLE AND PEAR MOSTARDA

Rainbow Trout 25 (GFA)
PAN-SEARED, VEGETABLE MEDLEY, ALMONDS, LEMON, HEIRLOOM POTATOES

Braised Beef Short Rib 26 (GF)
CREAMED POTATO, HONEY-ROASTED CARROTS, GARDEN PEAS, PEARL ONIONS,
RED WINE REDUCTION

Hickory-Smoked Chicken Pasta Carbonara* 24
LINGUINI, PARMESAN, BACON, PEAS, ORGANIC POACHED HEN'S EGG

Veggie Burger 18
IMPOSSIBLE BURGER, CHURRASCO SAUCE, TABBOULEH SALAD,
SPICY GUACAMOLE, LTO

Shepherd's Pie 23
GUNTHER FARM'S ORGANIC GROUND LAMB, ROOT VEGETABLE, HERBS,
CREAMY POTATO, AGED CHEDDAR CRUST

Seafood & Chicken Jambalaya*
SINGLE 21 • FOR TWO 32
CHICKEN, SHRIMP, SCALLOPS, MUSSELS, CLAMS, CALAMARI, SAUSAGE,
FRESH FISH, CAJUN HERBS, WHITE RICE, PEPPERS

ADD-ONS

Four Cheese Mac 10
BOURSIN, MASCARPONE, COTSWOLD CHEDDAR, PARMESAN CRUST

Sauté of Wild Forest Mushrooms 11 (GF)
ITALIAN BLACK TRUFFLE OIL

Ciabatta Bread 4
E.V.O.O., HERBS, PARMESAN, 3-YEAR AGED MODENA BALSAMIC

French Fries 5 (GF)

Loaded Sea Salt Baked Potato 7 (GF)

Market Seasonal Vegetables 6 (GF)

Creamed Potato 6 (GF)

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. *MAY CONTAIN RAW INGREDIENTS OR BE COOKED TO YOUR PREFERENCE.
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 20% SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE.