



Dinner Menu

Executive Chef: Grant Nelson
CDC: Martin Oakley

(DF,GF)	Squash Bisque ~ Spiced Pepitas / Pumpkin Oil	9 / 14
	Bread Plate ~ Baguette / Multigrain / Whipped Sea Salt Butter	13
(DF,GF)	Butter Lettuce Salad ~ Apple / Grape / Gouda / Candied Walnuts / Cider Vinaigrette	15
(GFP)	Caesar ~ Romaine Hearts / Garlic Crumble / Parmesan	16
(GF,DF)	Fall Harvest Salad ~ Lentils / Brussels / Craisins / Sweet Potato / Cranberry Vinaigrette	17
(GFP)	Deviled Eggs ~ Dill / Ranch / Fried Pickle	11
(GF,DFP)	Beet & Burrata ~ Orange Balsamic / Frisee / Roasted Beets	15
	Grilled Cheese & Tomato Soup ~ Brioche / 3 Cheese Blend	17
(GF,DF)	Roasted Squash ~ Carnival Squash / White Beans / Sage / Lemon	18
	Salt Cod Churros ~ Yuzu Aioli / Lemon	18
(DF)	Fried Brussels Sprouts ~ Fish Sauce Caramel / Lime Mayo / Pickled Jalapeño / Cashew	18
(GF,DF)	Shrimp Cocktail ~ Chilled Shrimp / Cocktail Sauce / Lemon	20
	Duck Confit ~ Citrus Braised Cabbage / Orange / Blueberry / Duck Jus	20
	Chicken & Mushroom Wonton Soup ~ Roasted Chicken Broth / Shitake / Lemongrass	21
(GF)	Mushroom Shepherd's Pie ~ Mushroom / Root Vegetables / Tomato / Mashed Potatoes	21
	Brie en Croûte ~ Fig / Puff Pastry / Fresh Berries	22
(GFP)	Spinach Artichoke Dip ~ Cilantro / Mozzarella / Parmesan / Jalapeño / Lahvosh	23
	Steak Tartare ~ Bone Marrow Aioli / Capers / Pickles / Potato Chips / Baguette	25
(GFP)	Charcuterie ~ 3 Local Meats / 3 Local Cheeses / Accompaniments	35
	Pumpkin Cream Pasta ~ Fusilli / Sage / Brown Butter / Squash	31
(GF)	Salmon ~ Parsnip Puree / Roasted Root Vegetables / Maple Mustard	44
(GF)	Elk Osso Bucco ~ Garlic Herb Grits / Roasted Carrots / Blueberry	45
(GF,DFP)	Tomahawk Pork Chop ~ Apple / Fennel / Ham Hock / Apple Cider Reduction	46
(GFP,DFP)	Duck Breast ~ Braised Napa Cabbage / Miso Sweet Potato Puree / Duck Broth	46
	Steak Frites* ~ 6oz Zabuton / Creamed Spinach / Fries / Béarnaise	58
	Frost Burger ~ Roasted Mushrooms / Swiss Foam / Garlic Aioli / Potato Bun	22
Add Protein- Chicken / 9, Shrimp(2) / 12, Sliced Steak / 14		
Accompaniments		
(GF)	Creamed Spinach	12
(GF)	Twice Baked Potato	12
(GF)	Cheesy Grits	12
(DF)	Fries	12
(GF,DFP)	Roasted Carrots	12

Allergen Info (GF) Gluten Free, (GFP) Gluten Free Possible, (DF) Dairy Free, (DFP) Dairy Free Possible

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**For your convenience, a 20% gratuity will be automatically applied to the final bill for parties of six or more guests. We appreciate your understanding and support of our service team.

**If you use a credit card, we will charge an additional 3.0% to help offset processing cost. This amount is not more than what we pay in fees. We do not surcharge for debit cards or cash payment.