

# ARTICLE ONE

AMERICAN GRILL

## STARTERS

### HOUSE BEAN SOUP \$10

smoked ham | navy bean | tomato

### CHARCUTERIE BOARD \$24

chef daily selection of meats | mediterranean olives | whole grain mustard | pickled cornichons | french baguette

### FRITTO MISTO \$17

crook shrimp | calamari | jalapeno chips | spicy marinara sauce

### CRISPY CHICKEN WINGS \$16

Choice of buffalo | DC mumbo sauce or jerk seasoning

### AVOCADO HUMMUS DIP \$15

olive tapenade w/ grilled artisanal bread

### STONE GROUND GRITS \$18

sautéed Cajun style shrimp or blackened salmon | creole sauce

## SALADS

### HOUSE CAESAR SALAD \$15

baby romaine | focaccia croutons | shaved parmigiano reggiano | white anchovies | creamy caesar dressing

### GARDEN SALAD \$15

baby oak | frisee | arugula | lola rosa | heirloom tomato | orange segments | candied walnuts | romaine

### BEET SALAD \$16

roasted red & yellow beets | burrata cheese | baby sorrel | basil oil | citrus zest

### FRISÉE & ARUGULA \$15

pear | walnut | heirloom tomato | shaved manchego | fig dressing

### ADD A PROTEIN

grilled chicken breast \$6

sautéed shrimp \$8

grilled salmon \$8

butcher's cut \$10

## SWEETS

LEMON TART | \$10

PEAR TART | \$10

SEASONAL FRUIT TART | \$10

CHOCOLATE BRULEE DOME | \$10

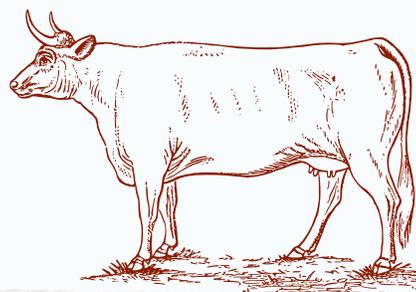
FLOURLESS CHOCOLATE TARTE | \$10

CAPPUCINO | \$7

AMERICANO | \$7

LATTE | \$7

ESPRESSO | \$6



## HANDHELDS

### BEYOND BURGER \$18

ciabatta roll | lettuce | tomato | red onion | vegan smoked gouda cheese | sriracha ketchup spread

### GRASS-FED BURGER \$18

sharp aged cheddar cheese | lettuce | red onion | tomato | herb spread | brioche bun

served with choice of french fries OR house salad

add avocado \$2

add fried egg \$2

add bacon \$2

add pulled pork \$4

## ENTRÉES

### PAN SEARED SALMON \$32

atlantic salmon | truffle parmesan risotto watercress orange salad

### HALF ROASTED CHICKEN \$28

herbed potatoes | pan jus

### GRILLED RIBEYE STEAK \$38

garlic whipped potato's | roasted asparagus | red wine reduction

### ROASTED CAULIFLOWER \$24

bbq scented cauliflower | gigantic beans ragout | seasonal vegetables | basil oil

### A1 SEAFOOD PASTA \$32

pappardelle pasta | shrimp | crab meat | wild shiitake mushroom | cherry tomatoes

### VEGAN RAVIOLI \$26

homemade pomodoro sauce | vegan cheese | fresh basil

### CATCH OF THE DAY MARKET PRICE