



Appetizers

- Tomato Bisque Charred Hydroponic/Chive Foam 7
- Warm Beet Root & Cucumber Capresse Salad & Black Olive-Oregano Vinaigrette 8
- Roasted Sweet Potato Salad/Goat Cheese/Sugared Walnuts/Maple-Vidal Vinaigrette 8
- Norfolk Mushroom Bruschetta w/ Shaved Grana Padano on Winter Greens & Port Reduction 10
- Garlic Grass Fed Beef & Vegetable Spring Rolls w/ Select Dipping Sauces 10
- Seared U-10 Sea Scallops/Squid Ink Pasta/Roasted Red Pepper Puree 12
- P.E.I. Mussels/Cherry Tomatoes/Garlic/Fresh Basil and Wine/Toast Points & a Spoon 12
- Belworth House Classic Caesar for Two 16

Entrees

- Herb Beef Tenderloin/Applewood Bacon/Jensen Cheddar & Yukon Mashers/Brown Butter-Bourbon Sauce 34
- Grass Fed Beef Meatloaf/Norfolk Mushrooms Ragout/Roasted Root Vegetables/Classic Mash 28
- Blackened Rib Eye/Warm Potato Salad/Cherry Tomato/Mushrooms/Blue Cheese/Bacon Vinaigrette 34
- "Candy Apple" Berkshire Pork Tenderloin/Green Apple Chutney/Sweet Potato Pave 28
- Slow Roast Game Hen/Pheasant-Spinach Ravioli/Charred Tomato-Basil Coulis 28
- Cedar Plank Organic Salmon/Horseradish-Green Onion Potato Croquette/Lemon Balm 30
- Jambalaya with a Twist/Hungarian Sausage/Chicken/Calamari/Scallops/Rice/Spiced Tomato Broth 32
- Butternut Squash Gnocchi/Seasonal Vegetables/Goat Cheese & Fresh Basil Cream 26

Desserts

- All of our Delicious Desserts are Made In House 8

18% gratuity for tables with 6 or more guests.

As a Courtesy for all our guests this evening, please silence all Cell Phones & Beepers.