

Soups *and* Appetizers

Soup du jour 11

French onion soup *Gruyère gratin* 12

UL snapper soup *hardboiled egg, sherry* 11

Cheesesteak spring roll *spicy ketchup, hand-cut fries* 15

Oysters on the half shell *shallot mignonette* 21 **GF**

Fritto misto *calamari, shrimp, scallops, cherry peppers, Calabrian chili sofrito* 19

Crispy deviled eggs *candied bacon, onion and pepper jam* 17

Bacon wrapped stuffed jalapeños *brisket, cream cheese, Carolina BBQ sauce* 17 **GF**

Roasted Brussels sprouts *caramelized apples, goat cheese, pecans, apple cider gastrique* 17 **GF**

Beef carpaccio *gaufrette potatoes, shaved Parmesan, cured egg yolk* 22

Housemade meatballs *marinara, garlic bread* 17

Salads

ADD TO ANY SALAD: chicken 8, shrimp 12, salmon 12, steak 14, or crab cake 22

Classic Caesar *croutons, shaved Parmesan* 15

Meredith *orange segments, blue cheese, chopped bacon, candied walnuts, maple vinaigrette* 15 **GF**

Iceberg wedge *blue cheese, bacon, tomatoes, blue cheese dressing* 15 **GF**

Quinoa *arugula, chickpeas, roasted peppers, olives, feta, lemon vinaigrette* 14 **GF**

Poached pear and frisée *Cremont cheese, roasted squash, red wine port dressing* 15

GF *Gluten Free*

V *Vegetarian*

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Please notify your server if you have any allergies.

Dinner Entrées

All sandwiches are served with housemade chips

Chicken cutlet sandwich *provolone, broccoli rabe, creamy Italian aioli, baguette* 19

Meredith burger *cheddar, bacon, mushroom, lettuce, tomato, onion, brioche bun* 19

Double smash style burger *Cooper Sharp, thin sliced pickles, tomato malt aioli, sesame seed potato bun* 19

Roasted Cornish game hen *mushroom stuffing, sweet potato purée, green beans, natural jus* 29

Housemade potato gnocchi *gorgonzola crema, arugula, pistachio pesto* 29

Sautéed branzino *Sicilian fregola, grilled zucchini, preserved lemon* 37

Grilled Atlantic salmon *sautéed Swiss chard, pattypan squash, citrus glaze* 34 **GF**

UL crab cake entrée *fingerling potatoes, asparagus, Old Bay rémoulade* 37

Fall harvest bowl *toasted barley, butternut squash, Honeycrisp apples, baby kale, cranberry dressing* 19 **v**

Veal chop Milanese *Parmesan, arugula salad, lemon caper brown butter* 48

From the Grill

8oz. Filet mignon
55

12oz. Australian wagyu
ribeye
90

14oz. Prime NY strip
60

All steaks are served with steak fries, creamed spinach and red wine sauce

Mike McFadden
CHEF

Mi-Sun Olderich
MANAGER