SIP DOWNTOWN BRASSERIE

APPETIZERS

Bread and whipped butter 7.00
Toasted focaccia, salted whipped butter

Fried olives 10.00
Beer battered olives with lemon aioli

Wagyu meatballs 12.00
Succulent wagyu meatballs (3) and house marinara

Cheese plate 23.00
Manchego, aged gouda, whipped brie, cheddar, smoked prosciutto, dried fruits, olives and crackers

Charcuterie chips 12.00
Fried potato chips, prosciutto, olives, parmesan cheese, balsamic glaze and pickled red onions

Jumbo chicken wings 15.00
5 jumbo chicken wings, maple bourbon or buffalo sauce. Celery/Carrot $1

Whipped feta 13.00
Creamy feta cheese blend topped with pistachios, honey and chives. Naan bread

Cauliflower bites 12.00
Beer battered cauliflower with your choice of Cajun style or buffalo

Crab cakes 17.00
Two 3 oz crab cakes served over an arugula salad with a tangy remoulade and pickled mustard seeds

Salt and pepper almonds 6.00
Seasoned and toasted blanched almonds

SALADS

House 5.00/10.00
Mixed greens, tomatoes, pickled red onion and white cheddar cheese

Blackberry & Beets 15.00
Mixed greens, golden beets, candied pistachios, cotija cheese and blackberry balsamic dressing

Steakhouse 25.00
5 oz beef tenderloin, radishes, white cheddar, cherry tomatoes, pickled red onion and shoestring fries

Caesar 5.00/10.00
Romaine, house made creamy Caesar, parmesan and crouton crumble

Butternut & Blue Cheese 15.00
Mixed greens, toasted almonds, roasted molasses squash, blue cheese crumbles and maple molasses vinaigrette

Arugula 6.00/12.00
Arugula, freshly grated parmesan, crispy prosciutto, roasted tomatoes, lemon vinaigrette

Chicken Breast 6 oz $7 **Shrimp 6 $9** **Salmon 4 oz $10** **Beef tenderloin 5 oz $15**

A Note From Our Kitchen: Our sauces, dressings, and aiolis are thoughtfully crafted in-house using fresh ingredients. Some preparations, including our house-made mayonnaise, contain raw eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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ENTREES

Salmon 35.00
8oz Atlantic salmon with herbed butter, creamy risotto, mixed vegetables and lemon aioli

Steak Frites 41.00
8 oz tenderloin filet, fries, arugula chimichurri and bordelaise sauce

Halibut 37.00
Herb crusted halibut with fall succotash and gremolata

Prosciutto Flatbread 23.00
Flatbread with herbed chevre spread, prosciutto, shallots, fig jam, balsamic dressed arugula
Served with a side salad (arugula salad +$1) or fries (truffle fries +$4)

Short Ribs 37.00
8oz Braised short rib with red wine demi-glace served over polenta with crispy leeks

Ancient Grain 21.00
Farro, roasted butternut squash, sautéed mushrooms, gremolata

Wagyu Burger 25.00
8 oz wagyu burger, LTO, mayo and provolone cheese
Served with a side salad (arugula salad +$1) or fries (truffle fries +$4)

Chicken Piccata 24.00
Panko breaded fried chicken, piccata sauce (capers/lemon), creamy risotto, broccoli

Pasta 21.00
Organic penne, white sundried tomato cream sauce, sundried pesto oil, basil, parmesan
Add on's:

Chicken Breast 6 oz $7 Shrimp 6 $9 Salmon 4 oz $10 Beef tenderloin 5 oz $15

Ask your server about our vegan and other dietary options

Split plate $4.00

At our restaurant, we believe in using the finest ingredients to bring out the best flavors. We fry in all natural beef tallow and use high quality flours ensuring every bite is rich, indulgent, and memorable. Experience the exceptional quality and taste that sets us apart.

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