
DINNER



SERVED DAILY 5:00 PM - 11 PM

 **SMALL**

SOUP OF THE DAY | 6 / 10

BEET SALAD | whipped ricotta, arugula, citrus, pecans, raspberry vinaigrette **11**

ARUGULA | honey crisp apple, goat cheese, shallot, pecans **10**

HUMMUS | crispy tortilla, carrot, cucumber, mini bell pepper **7**

FRIED CALAMARI | peppers, lemon, pomodoro **12**

SHEPHERDS HAND PIE | lamb, vegetable sofrito, calabro ricotta **12**

WINGS | general gaus style, sesame **9**

MAINE MUSSELS | thai coconut curry, crostini **14**

PULLED PORK FLATBREAD | smoked pork, bbq sauce, red onion, goat cheese **13**

SARDINIAN RAVIOLI | san marzano tomato, fennel pollen, calabrian chili **10**

 **LARGE**

SALMON* | couscous, cashew butter, shaved vegetable salad **24**

BOLOGNESE | fettuccine, ragu, parmesan **19**

PORK CHOP* | mole negro, avocado mousse, roasted carrot **23**

STEAK FRITES* | rosemary fries, roasted fig A1 sauce **25**

SHORT RIB | smoked potato, braised red cabbage, jus **24**

CHICKEN | sweet potato, broccolini **23**

TORTELLINI | broccoli & cheddar tortellini, broccoli pesto, confit cherry tomato **16**

CODA BURGER* | choice of cheddar, swiss, american or blue cheese, herb fries **13**

\$1 each: sautéed mushrooms, caramelized onions

\$2 each: bacon, fried egg, avocado

MAC n CHEESE | cheddar, bacon lardon, garlic breadcrumbs **15**

SIDES

 SMOKED MASHED POTATO | **5**

HERB FRIES | truffle aioli **5**

MIXED GREENS | **5**

BRUSSELS SPROUTS | **5**

BRAISED RED CABBAGE | **5**

Before placing your order, please inform your server if a person in your party has a food allergy.
*Cooked to order. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.