
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

CHICKEN LIVER MOUSSE | sourdough toast, jam, pickles and mustard 8

CROQUETTES | chicken sausage, smoked potato puree, rouille 7

FRIED CALAMARI | peppers, lemon, pomodoro 12

CRAB RANGOONS | jonah crab, cream cheese, plum-chili duck sauce 9

WINGS | general gaus style, sesame 9

MAINE MUSSELS | thai coconut curry, crostini 14

PULLED PORK FLATBREAD | smoked pork, bbq sauce, red onion, goat cheese 11

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 | tuscan kale, smashed potato, broccolini, yogurt, jus 23

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

CODA DOUBLE | special sauce, american cheese, bacon, caramelized onion, L&T, fries 14

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 | blueberry vinaigrette 5

SOUTHERN STYLE COLLARD GREENS | 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.