



OYSTERS ON THE HALF-SHELL 3 EA
w/ pickled persian cucumbers

HARVEST

ROASTED ACORN SQUASH *crushed grapes, lemon* 8
 ROASTED CARROTS *cumin, cilantro, honey*..... 7
 RED BEETS *goat cheese, hazelnuts*..... 8
 ROASTED BRUSSELS SPROUTS *bacon, maple syrup, lime, crispy fried hen's egg* 12
 SHAVED ZUCCHINI *taggiasche olives, goat cheese, pine nuts, herb oil*..... 12
 WILD ROCKET *shaved parmesan, aged balsamic* 11
 ORGANIC QUINOA *baby tri-color carrots, macadamia nuts, radicchio, raisins*..... 12
 FARRO WHEAT *baby spinach, hazelnuts, parmesan, bacon, scallions*..... 14

CHEESE BOARD

TETE DE MOINE *cow's milk, switzerland*
 HUMBOLDT FOG *goat's milk, california*
 BLEU D'AUVERGNE *cow's milk, france*
 PECORINO ROMANO *sheep's milk, italy*

- 8 EACH -

- SELECTION OF 4 FOR 18 -

CHARCUTERIE

FRA'MANI ROSEMARY HAM 8
 BRESOALA 9
 GENOA SALAMI 8
 FRA'MANI MORTADELLA 8
 HOMEMADE FOCACCIA W/ PROSCIUTTO 12

SMALL PLATES

PRINCE EDWARD ISLAND MUSSELS *lemongrass, green curry, coconut, cilantro, jalapeño* 15
 DUCK PAPPARDELLE *confit duck, jus, mirepoix, parsley* 14
 LAMB CRUMBLE *tomato jus, saba vinegar, pecorino, homemade focaccia*..... 16
 LENTIL SOUP *smoked ham hock, hazelnuts* 12
 THREE CHEESE MACARONI *truffle oil* 12
 SHOESTRING FRIES *truffle mayo*..... 7

LARGE PLATES

BEER-BATTERED FISH & CHIPS *mushy peas, housemade tartar sauce, malt vinegar* 21
 CHAR-GRILLED WHOLE BARRAMUNDI *spinach, soy-ginger vinaigrette*..... 28
 HERB-ROASTED CORNISH HEN *served w/ hazelnut & pecorino spaetzle* 24
 CHAR-GRILLED 12oz. NEW YORK STRIP STEAK *roasted carrots, chimichurri* 28
 RUBY'S BRONTE BURGER *cheddar, sweet chili sauce, truffle mayo, served w/ fries*..... 16

DESSERTS

CHOCOLATE POT *bittersweet chocolate, honeycomb, strawberries* 12
 DOUGHNUTS *vanilla sugar w/ macoun apple butter filling* 12
 AFFOGATO *vanilla gelato, espresso* 9
 HOMEMADE SORBET *pineapple* 8
 GELATO *bitter chocolate or madagascar vanilla*..... 8